

Sesame Ginger Snap Peas



Greater Cleveland
Food Bank

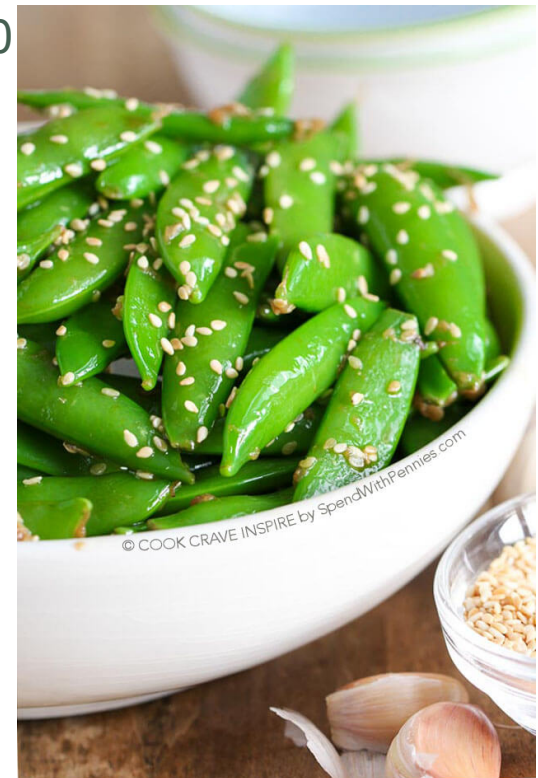
SERVES: 3 | PREP TIME: 10 MIN | COOK TIME: 10

INGREDIENTS:

- 1 tsp fresh grated ginger (or 1/4 tsp ground ginger spice)
- 1 tbsp olive oil
- ½ teaspoon sesame oil (optional)
- 3 cups snap peas
- 1 tbsp soy sauce
- 1 clove garlic, diced
- 1 tbsp toasted sesame seeds

INSTRUCTIONS:

- Remove the string from each snap pea by snapping the stem end & pulling the string down the side
- Heat olive oil in pan over medium heat
- Add garlic & ginger (if fresh) & cook until just fragrant or slightly brown
- Add snap peas & soy sauce
- Cook for 4-6 minutes, stirring occasionally
- Remove from heat when snap peas are tender but crisp
- Toss with sesame seeds, sesame oil (& ginger if using ground instead of fresh)



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SERVES: 3 | PREP TIME: 10 MIN | COOK TIME: 10

INGREDIENTS:

- 1 tsp fresh grated ginger (or 1/4 tsp ground ginger spice)
- 1 tbsp olive oil
- 1/2 teaspoon sesame oil (optional)
- 3 cups snap peas
- 1 tbsp soy sauce
- 1 clove garlic, diced
- 1 tbsp toasted sesame seeds

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