



Roasted Sugar Snap Peas

The key to roasty success lies in really drying the peas after you wash them. Blot with a towel or use a salad spinner if you have one.

Ingredients

- 1 pound sugar snap peas, stems and stringy parts removed, washed and dried
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon coarse ground black pepper
- 1/4 teaspoon garlic powder (experiment with other spice blends if you like! maybe Italian seasoning or garam masala...?)

Instructions

- Preheat oven to 450°F.
- On a rimmed baking sheet, toss snap peas with oil, salt, pepper, and garlic powder. Bake for 10 to 12 minutes or until desired tenderness.
- Serve immediately as a side dish, or on a salad, or as a snack!