

Sauteed Sugar Snap Peas with Radishes and Dill

- 1 tablespoon vegetable oil
- 1/2 cup thinly sliced onion
- 1 clove garlic, minced
- 3 cups sugar snap peas, strings removed
- 2 cups thinly sliced radishes
- 1/4 cup white wine
- 1 teaspoon dill seeds
- 1 teaspoon dried dill weed
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper



1. Heat oil in large skillet over medium heat. Add onion and sauté until transparent and golden, about 5 minutes. Add garlic. Continue cooking and stirring for 30 seconds.
2. Add sugar snap peas and sauté, stirring, 4 minutes.
3. Stir in radishes and sauté 1 minute.
4. Add wine, dill seeds and dill weed and cook one minute longer.
5. Remove from heat and season with salt and pepper.

Serves 6.

Nutrition Facts		
Servings per recipe: 6		
Calories 64	Calories from fat 18	
	% Daily Value	
Total Fat 2g		4%
Saturated Fat	trace	2%
Cholesterol 0mg		0%
Sodium 191mg		8%
Carbohydrate 7g		2%
Dietary Fiber	2g	9%
Protein 2g		4%
Vitamin A: 7%	Vitamin C: 23%	Folacin: 3%
Calcium: 5%	Iron: 4%	Potassium: 4%

Modified from original source:

<http://www.epicurious.com/articlesguides/seasonalcooking/spring/peas/recipes/food/reviews/Sauteed-Radishes-and-Sugar-Snap-Peas-with-Dill-109402>

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