

SAUTEED SNOW PEAS W/LEMON & PARSLEY

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The Cooks Next Door

1 Tb. vegetable oil
1 small shallot, minced (about 2 Tb.)
1 tsp. finely grated lemon zest
1 tsp. fresh lemon juice
Salt & Pepper
1/8 tsp. sugar
3/4 lb. snow peas, tips pulled off and strings removed
1 Tb. minced fresh parsley leaves

Combine 1 tsp oil, shallot, and lemon zest in small bowl. Combine 1/4 tsp. salt, 1/8 tsp. pepper, and sugar in second small bowl.

Heat remaining 2 tsp. oil in 12-inch nonstick skillet over high heat until just smoking. Add snow peas, sprinkle with salt mixture, and cook, without stirring, 30 second. Stir and continue to cook, without stirring, 30 seconds longer. Continue to cook, stirring constantly, until peas are crisp-tender, 1 to 2 minutes longer.

Push peas to sides of skillet; add shallot mixture to clearing and cook, mashing with spatula, until fragrant, about 30 seconds. Toss to combine shallot mixture with vegetables. Transfer peas to bowl and stir in lemon juice and parsley. Season with salt and pepper, and serve.