

## GARLIC LEMON SNAP PEAS

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*Garlic lemon snap peas will make a delicious and simple side to your meal. This recipe features a lemon and garlic seasoning that nicely compliments the subtle sweetness of the snap peas. If you like spice, a pinch of chili flakes will add a nice kick to this fresh tasting dish. Enjoy as a refreshing side to your favorite meals!*

**Yield:** 4 serving

### Ingredients:

- 4 cups **snap peas**, whole
- 3-4 **garlic cloves**, crushed or minced
- 1-2 Tbs **olive oil**
- Pinch of **chili flakes** (optional)
- 1-2 tsp **lemon juice**
- **Salt and pepper** to taste

### Instructions:

1. Rinse and dry the snap peas. Crush or mince the garlic.
2. Heat the oil in a pan over medium to high heat.
3. Add the snap peas and cook, tossing regularly until they are slightly charred.
4. Add the garlic, chili flakes, and lemon juice with salt and pepper. Toss to combine
5. Cook until the garlic is fragrant. Serve warm.

**Per Serving:** Calories 91, Protein 2.9 g, Saturated Fat 240.5 g, Sodium 240.5 mg, Fiber 2.7g, Sugars 4 g

This recipe was adapted from [simply-delicious-food.com](http://simply-delicious-food.com)