

# Sugar Snap Peas...All Dressed Up

Recipe By *Estee Kafra*



Cooking and Prep:  15  
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Serves:  6

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian, Pescetarian,

Gluten Free, Low Carb, Salt

Free

**Source:** Family Table by

Mishpacha Magazine

I created this dish with the gorgeous color combo in mind. The vibrant green, purple, and yellow is always so beautiful next to brown meat and chicken and potato kugel. I like to serve this at room temperature, creating a sort of side dish/salad hybrid.

## Ingredients (8)

### Main ingredients

- 2 cubes **Gefen Frozen Garlic**, defrosted
- 2 cubes **Dorot Gardens Frozen Ginger**, defrosted
- 1 teaspoon honey
- 1 Asian mango, finely diced

- 2 tablespoons Gefen Light Olive Oil, divided
  - 1 red onion, finely diced
  - 1 pounds (450 grams) sugar snap peas
  - white sesame seeds, for sprinkling
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## Start Cooking

### Cook

1. In a large shallow pot, sauté the onion in about one tablespoon olive oil over a medium-high heat, until just softening. Set aside and wipe down the pot.
2. Add another tablespoon oil to the pot and the defrosted cubes of garlic and ginger. Swish the garlic and ginger around with a wooden spoon and add the honey and sugar snap peas. Toss them vigorously so that they cook evenly, for only a few minutes, so that their color brightens but they're still crunchy. Remove from heat.
3. Pour the snap peas into your serving dish. Toss in the red onions and diced mango, and sprinkle lightly with sesame seeds. Serve at room temperature.

### Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis