

Sugar Snap Peas and Sun-dried Tomatoes

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Gluten Free, Low
Carb, Sugar Free, Vegetarian,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Here is a refreshingly different side dish. It was a real challenge to get it right, but I think we succeeded!

Ingredients (9)

Main ingredients

- 3 cloves garlic, crushed or 3 cubes [Gefen Frozen Garlic](#)
- 1 large shallot, minced
- 1/2 teaspoon dried basil
- 1 teaspoon salt

- 1/2 teaspoon freshly ground **Gefen Pepper**
 - 1/4 cup dry-pack sun-dried tomatoes
 - 1 cup boiling water
 - 2 tablespoons **Gefen Olive Oil**
 - 4 cups sugar snap peas, trimmed
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Start Cooking

Prepare the Peas and Tomatoes

1. Place sun-dried tomatoes in a heatproof bowl. Add boiling water and allow to sit for 30 minutes. Drain liquid, reserving three tablespoons. Chop tomatoes and set aside.
2. Heat olive oil in a large frying pan over high heat. Add sugar snap peas. Sauté two minutes. Add garlic, shallots, tomatoes, and three tablespoons reserved liquid. Sauté two minutes longer. Season with basil, salt, and pepper. Toss well.

Credits

Photography: Daniel Lailah.

Styling: Amit Farber.