



Sugar Snap Peas

Serve with

Joseph Phelps Vineyards Sauvignon Blanc

Joseph Phelps Vineyards Viognier

Serves 4 as a main course

1 lb Fresh sugar snap peas
 Extra virgin olive oil to drizzle
 Salt and pepper to taste

1. Bring a large pot of water to boil, add ½ tsp salt.
2. Trim peas by snapping off stem and pulling off strings.
3. Break each pea into bite-sized pieces, again pulling off any strings.
4. Plunge peas into boiling water, keeping fire on high, for 2 minutes.
5. Drain peas and run under cold water to stop the cooking and keep the fresh “crunch”.
6. Place drained peas in serving bowl and drizzle with olive oil. Add salt and pepper to taste.