



## Sugar Snap Peas with Tarragon Butter

Makes: 4 servings

Prep Time: 4 minutes Cook Time: 6 minutes

Total Time: 10 minutes

- 3/4 pound sugar snap peas, strings discarded and peas halved diagonally
- 1 tbsp finely chopped shallot
- 1 tbsp unsalted butter
- 2 tsp chopped fresh tarragon
- 1/2 tsp finely grated fresh lemon zest
- 1/2 tsp salt
- 1/4 tsp black pepper

Blanch sugar snaps in a 4-quart pot of boiling salted water, uncovered, for 1 minute. Drain in a colander. Immerse colander with sugar snaps in a large bowl of ice and cold water to stop cooking, about 1 minute. Drain again well, then transfer to paper towels and pat dry.

Cook shallot in butter in a 10-inch heavy skillet over moderate heat, stirring occasionally, until softened, about 1 minute. Increase heat to high, then add sugar snaps and sauté, stirring occasionally, until sugar snaps are crisp-tender, 2 to 4 minutes. Add tarragon, zest, salt and pepper and toss until combined well.