



Lemony Tarragon Peas

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 12 minutes

Total Time: 17 minutes

Ingredients

- 6 ounces sliced bacon, cut crosswise into 1/2-inch pieces
- 1 large shallot or 1/2 small red onion, thinly sliced
- 1 pound fresh or thawed frozen English peas (about 3 & 1/4 cups)
- 1 tbsp finely chopped fresh tarragon; more for serving
- 1 tsp finely grated lemon zest
- Kosher salt and freshly ground black pepper
- Aleppo pepper or crushed red pepper flakes
- 1 & 1/2 tbsp fresh lemon juice

Instructions

In a large skillet, cook the bacon and shallot over medium heat, stirring occasionally, until the bacon begins to crisp, about 8 minutes.

Add the peas and cook until warmed through, 3 to 4 minutes. Remove from the heat.

Stir in the tarragon, zest, 1/2 teaspoon salt and a generous pinch each of black pepper and Aleppo. Toss with the lemon juice, top with more tarragon, and serve.

Recipe from Fine Cooking