

Snow Peas with Ginger, Garlic, Shallots, Lemon and Mint



For a vegetable dish bursting with flavors, and a perfect springtime meal accompaniment, try this Snow Peas with Ginger, Garlic, Shallots, Lemon and Mint recipe. Our oldest son's girlfriend made this for dinner a couple of weeks ago and it was delicious! They paired this with braised short ribs and some good French bread. It was a fresh, crisp antithesis to the tender, melty short ribs.



Here's what she did:

SNOW PEAS WITH GINGER, GARLIC, SHALLOTS, LEMON AND MINT

2 tbs. olive oil
1 shallot, chopped
2 tbs. minced ginger
3 cloves of garlic, minced
1 lb. of snow peas, strings removed
Pinch of sugar
Salt
Pepper
1/2 of a lemon, juiced
Grated zest of a whole lemon
3 tbs. chopped mint

Heat a large sauté pan on high heat for 1 minute. Add the olive oil, shallots and ginger to the hot pan and sauté for 2 minutes, stirring constantly. Add the snow peas to the pan, the pinch of sugar, salt and pepper and toss and cook for another

1.5 - 2 minutes. Then add the lemon juice and zest and cook for 30 seconds more. Off heat, fold in the mint and serve.

We have had so much going on here at LOVE. As perhaps you've noticed, we've redesigned this site so that you can see more posts at a glance on the home page. This makes more recipes immediately accessible and hopefully will provide additional inspiration for you to cook clean, healthy, delicious food, with LOVE.



Our MARY's *secret ingredients* boxes were all mailed on the 25th of April, as scheduled! They should be in everyone's hands, including those of you on the west coast, by tomorrow. There has been so much excitement surrounding them! Many of you have already posted your very enthusiastic comments and shared photos on Twitter and Pinterest. I will reveal everything here tomorrow and post recipes and serving suggestions for all of the ingredients in the coming two weeks. I'm very excited about that!

We've also had a rush of people coming back and ordering more boxes after receiving this spring box. So if you are interested, I urge you to place your order now for the other seasons as they are selling fast and we will only have 100 boxes each season.

So stay tuned and visit often or sign up for an email notification (on the right rail here) when I post a new recipe, and remember to cook with LOVE. Your food will always taste better!