**Sugar Snap Peas With Your Favorite Herbs**

Sugar snap peas are pretty amenable to being paired with a variety of fresh herbs. Here’s a basic recipe for them that’s quick and easy. Feel free to use your favorite herbs and citrus. A shallot thinly sliced and sautéed with the peas would work well too. Experiment and see what you like the best. Here are some suggestions: mint with lemon, lime or orange, cilantro with lime, thyme or tarragon with lemon, lemon verbena with lemon, basil with orange or lime. Serves 4.

* 1 tablespoon **olive oil**
* 1 pound **sugar snap peas** (Snap off the stem ends of the snap peas and pull the string down the length)
* 1 tablespoon fresh **lime juice**
* **Salt** and **pepper**
* 1 tablespoon fresh **mint** (chopped)

Heat a medium sauté pan over medium-high heat. Add the olive oil. When the oil is warm, add the peas and sauté until crisp-tender, about 3 minutes. Add the lime juice and sauté, stirring until the lime juice is almost evaporated. Remove from the heat and season to taste with salt & pepper and stir in the mint. Serve and enjoy!