

# Sugar Snap Peas with Mint and Warm Coconut Dressing

VEGAN + GLUTEN-FREE



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<http://86lemons.com/sugar-snap-peas>

Original Recipe Source:

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Recipe by Edward Lee ([chefedwardlee.com](http://chefedwardlee.com))

**SERVES:** 4

**TOTAL TIME TIME:** 25 minutes

## STEP 1:

Using a sharp knife, peel the orange, making sure to remove all of the bitter white pith. Half the orange length-wise and slice it crosswise  $\frac{1}{8}$  inch thick.

## STEP 2:

In a medium skillet, heat the sesame oil. Add the sugar snap peas in a single layer and cook over moderately high heat, without stirring, until nicely charred, 2 to 3 minutes. Transfer the peas to a medium bowl and season lightly with salt.

## STEP 3:

Add the coconut milk, lemon juice and sugar to the skillet and cook over moderately low heat, whisking frequently, until the dressing is thickened, about 5 minutes. Spoon the dressing onto plates and top with the sugar snap peas and orange slices. Garnish with mint and pepper and serve warm.

## INGREDIENTS:

- 1 blood or navel orange
- 2 tsp toasted sesame oil
- $\frac{1}{2}$  lb sugar snap peas
- Salt, to taste
- $\frac{3}{4}$  cup unsweetened coconut milk
- 2 tsp fresh lemon juice
- Pinch of sugar
- Chopped mint and freshly cracked pepper, for garnish