

Sugar Snap Peas with Fresh Marjoram

Ingredients

- 2 tsp extra virgin olive oil
- $\frac{3}{4}$ lb sugar snap peas, trimmed of stems and strings
- 1 $\frac{1}{2}$ tsp chopped fresh marjoram
- 1 tsp fresh lemon juice
- $\frac{1}{4}$ tsp grated lemon zest
- $\frac{1}{4}$ tsp salt
- $\frac{1}{8}$ tsp pepper

Directions

In a large frying pan, heat the olive oil over medium heat.

Add the peas and saute until tender-crisp, 4-5 minutes.

Stir in the marjoram, lemon juice and zest, salt, and pepper and toss gently to mix. Serve immediately.