

Peas and Walnuts with Zucchini

Ingredients

- 1/2 cup coarsely chopped walnuts
- 2 Tbsp butter
- 2 medium-size zucchini (3/4 pound), washed and trimmed
- Pinch leaf thyme, crumbled
- 3/4 tsp salt
- 2 cups Sugar Snap peas, washed and strung

Instructions

1. Sauté walnuts in butter in large skillet until lightly browned and crispy, about 5 minutes; remove with slotted spoon; reserve.
2. Cut zucchini in half lengthwise, then into 1/4-inch slices. Sauté in butter remaining in skillet just until tender, about 5 minutes. Sprinkle with thyme and salt.
3. Add peas and sautéed walnuts; stir 2 more minutes.



PEAS AND WALNUTS WITH ZUCCHINI

Makes 6 servings at 34¢ each.

- ½ cup coarsely chopped walnuts
- 2 tablespoons butter
- 2 medium-size zucchini (¾ pound),
washed and trimmed
- Pinch leaf thyme, crumbled
- ¾ teaspoon salt
- 2 cups Sugar Snap peas, washed
and strung.

1. Sauté walnuts in butter in large skillet until lightly browned and crispy, about 5 minutes; remove with slotted spoon; reserve.
2. Cut zucchini in half lengthwise, then into ¼-inch slices. Sauté in butter remaining in skillet just until tender, about 5 minutes. Sprinkle with thyme and salt.
3. Add peas and sautéed walnuts; stir 2 more minutes.