

# Spicy Skillet Ground Turkey and Snap Peas

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**Total Time** 35 minutes  
**Prep Time** 15 minutes  
**Cook Time** 20 minutes  
**Rating** ★ ★ ★ ★ ★ (2,086)

Inspired by the bold and zesty flavors of a [Thai larb](#), this easy skillet meal pairs nuggets of golden ground turkey with sugar snap peas and a mound of fresh herbs. The sauce, a combination of fish sauce, lime juice and red-pepper flakes, makes everything taste both bright and deep, while an optional sprinkling of chopped nuts adds richness and crunch. Serve over rice or rice noodles, or with flatbread.

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## INGREDIENTS

**Yield:** 4 servings

3 tablespoons olive oil  
1 red onion, halved and thinly sliced into half-moons  
1 pound ground turkey  
Salt, as needed  
¼ cup fresh lime juice (from 2 to 3 limes), more to taste  
2 tablespoons fish sauce (or coconut aminos or soy sauce), more to taste  
½ teaspoon red-pepper flakes  
½ cup torn mint leaves, more for topping  
½ cup chopped fresh cilantro or basil, more for topping

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## PREPARATION

### Step 1

Heat a large skillet over medium-high. Add the oil and red

3 scallions, thinly sliced, dark green parts saved for topping

1 pound sugar snap peas, trimmed

2 tablespoons chopped roasted cashews or peanuts (optional)

onion slices to the skillet and cook until soft and deeply brown, 7 to 10 minutes. Crumble in the ground turkey and a pinch of salt, breaking up the meat. Cook until crisp and dark brown, about 8 minutes.

### **Step 2**

While the turkey is cooking, whisk together the lime juice, fish sauce, red-pepper flakes, torn mint leaves, cilantro and scallion whites and light green parts. Pour the sauce into the skillet and add the sugar snap peas. Toss until combined. Cover and let the snap peas steam until tender and cooked through, about 3 to 5 minutes.

### **Step 3**

Taste and add more fish sauce, salt and lime juice as needed to make everything bright and savory. Stir in the chopped cashews or peanuts, if using. Top with more torn mint leaves, chopped cilantro and dark green scallion slices.

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### **Private Notes**

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