

FOOD & WINE

INSPIRATION SERVED DAILY



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Snow Peas with Leek and Herbs

CONTRIBUTED BY [MARCIA KIESEL](#)

ACTIVE: 20 MIN

TOTAL TIME: 30 MIN

SERVINGS: 4

BASIC-EASY

FAST

HEALTHY

VEGETARIAN



More Quick Side Dishes

1 tablespoon vegetable oil

1 small leek, white and pale green parts only, thinly sliced

Salt

1/2 pound snow peas, trimmed

2 teaspoons unsalted butter

2 tablespoons minced chives

1 teaspoon chopped tarragon

1 teaspoon chopped thyme

Freshly ground pepper

1. In a large skillet, heat the oil. Add the leek and a pinch of salt and cook over moderate heat until softened, about 4 minutes. Add the snow peas, cover and cook, stirring occasionally, until crisp-tender, about 4 minutes. Remove from the heat. Stir in the butter, chives, tarragon and thyme, season with salt and pepper and serve.