**SUGAR SNAP PEAS WITH HONEY MUSTARD AND HORSERADISH**

**by**[**Evan and Sarah Rich**](https://pannacooking.com/chefs/evanandsarahrich)**[https://d11b0wsl0ak9fl.cloudfront.net/images/chefs/rich_table/25db0c8552e6721844d777be5b720c3a_126x35.png](https://pannacooking.com/chefs/evanandsarahrich)**



**This recipe is special to me because I grew up watching my mom make it all the time when she was entertaining in spring and summer.** This is my version of the dish. It's very simple, but has all the right ingredients -- it's something exciting and different.

**ACTIVE TIME** *10 mins*

**TOTAL TIME** *15 mins*

**PORTIONS** *6 servings*

* **SHARE RECIPE**

EQUIPMENT

Large, heavy-duty (preferably cast iron) skillet or griddle

Microplane zester

Mixing bowls

Spatulas

Spoon

INGREDIENTS

**1  C**

Dijon-style mustard

**2/3 C**

Raw honey

Juice of 1/2 lemon

Salt to taste

**2  tsp**

Extra-virgin olive oil

**1  lb**

Sugar snap peas (trimmed, deveined, and rinsed)

**1**

Small horseradish root, peeled

RECIPE

STEP 1

Make the honey mustard: Stir together the mustard, honey, lemon and salt in a mixing bowl and set aside. The texture should be slightly loose, but thick enough to coat the peas. Heat a heavy-duty (preferably cast-iron) skillet over high heat. Add 1 teaspoon of olive oil and half of the sugar snap peas to the pan. Cook quickly over high heat until the peas get a little color, but remain essentially raw and still crisp-drizzle 1 teaspoon of water over the peas, to promote quick cooking. Repeat with the remaining snap peas. Empty the peas into a mixing bowl and season with salt and toss with the honey mustard, to taste. Place glazed peas in a serving bowl and grate a generous amount of fresh horseradish over the top. Serve immediately.