

# Blistered Sugar Snap Peas

## INGREDIENTS

Servings: 2

- 1 tablespoon Land O'Lakes Butter with Canola Oil plus Calcium & Vitamin D
- 1 (8-ounce) package (about 2 1/2 cups) sugar snap peas, strings removed, trimmed
- 1/4 teaspoon salt
- 1 cup halved cherry tomatoes
- 2 tablespoons finely chopped shallots
- 1 tablespoon Meyer lemon juice

## DIRECTIONS

1. Heat large skillet over high heat. Add butter with canola oil, snap peas and salt. Cook, stirring occasionally, 1-2 minutes or until peas start to blister and darken in spots.
2. Reduce heat to medium. Add tomatoes and shallots. Cook, stirring occasionally, 2-3 minutes or until shallots soften and begin to brown.
3. Remove from heat. Stir in lemon juice. Serve immediately.

For more recipes, visit [EasyHomeMeals.com](http://EasyHomeMeals.com)!

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Recipe courtesy of Land O'Lakes

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