

Snow Peas sautéed with Pine Nuts and Black Sesame Seeds

Category: Vegetable

Servings: 6

Rating: 10

Source: Lucy Waverman

Description:

Serve with Tito's beef tenderloin.

Ingredients:

1butter	1 tablespoon
1snow peas	1 lb, strings removed
1pine nuts	1/3 cup
1chicken broth	3 tablespoons
1orange juice	3 tablespoons
1black sesame seeds	1 tablespoon
1orange peel	1 teaspoon
1salt and pepper	to taste

Instructions:

Melt butter in a large frying pan over medium-high heat. Add the snow peas and pine nuts and sauté until the snow peas are bright green, about 1 to 2 minutes and then add water and juice. Stir often until the snow peas are tender-crisp and coated with juice, about 2 or so minutes more. Stir in the sesame seeds and orange peel and season with salt and pepper.