

# Sautéed Snow Peas and Pine Nuts

---

**Category:** Vegetable

**Servings:** 2

**Rating:** 10

**Source:** Lucy Waverman, "Lucy's Kitchen"

**Description:**

**Ingredients:**

butte	2 tablespoons
isnow peas	10 ounces, strings removed
'pine nuts	1/4 cup
lchicken stock	2 tablespoons
lorange juice	2 tablespoons
'black sesame seeds	1 tablespoon
lorange zest	1/2 teaspoon
lsalt	to taste
lpepper	to taste

**Instructions:**

Sauté snow peas and pine nuts in butter over medium-high heat until snow peas are slightly softened, about 1 or 2 minutes. Stir in stock and orange juice and bring to a boil. Boil for 2 minutes, or until sauce coats snow peas. Stir in the sesame seeds and orange rind and season with salt and pepper.