

## Sugar Snap Peas with Thyme

*From your box: thyme, sugar snap peas*

*Other ingredients: olive oil or butter, lemon zest, salt, pepper*

Wash and take the stems off enough sugar snap peas to feed everyone at the table (a handful per person is about right). Take the leaves off a few sprigs of thyme (also in your box) by using your fingers and pulling quickly in the opposite direction of the growth; chop up. Freshly grate about a teaspoon (less if you are just making 1 or 2 servings) of lemon zest (the skin of a lemon).

Heat some olive oil or butter in a skillet and sauté sugar snaps until bright green (about 2-3 minutes). Add lemon zest, thyme, salt, and pepper and sauté until fragrant (another minute).