

Bacon and Balsamic Glazed Sugar Snap Peas

From – allrecipes.com

¼ lb bacon, minced
1 ½ cups fresh sugar snap peas
2 Tbsp balsamic vinegar
1 Tbsp turbinado sugar (such as Sugar in the Raw)
salt & pepper to taste

- Cooked the minced bacon in a large skillet over medium-high heat until the fat has rendered out and the bacon has begun to crisp, about 5 minutes.
- Remove with a slotted spoon and set aside, leaving the bacon fat in the skillet.
- Add the sugar snap peas and toss to coat with the fat.
- Cook and stir until just cooked through, about 5 minutes.
- Pour in the balsamic vinegar, sugar, and cooked bacon.
- Continue cooking until the balsamic has reduced and the sugar has dissolved, about 2 minutes.
- Season to taste with salt and pepper and serve immediately.



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