

Spicy Sugar Snap Peas with Mustard

From -cooks.com

1 lb fresh sugar snap peas
1 Tbsp whole mustard seeds
4 Tbsp vegetable oil
4 cloves garlic, finely chopped
1 hot dried red chili
salt & pepper to taste

- Heat the oil in a large skillet over high heat.
- When hot, add the mustard seeds.
- As soon as the mustard seeds begin to pop, add the garlic, then add the red chili and stir for a few seconds.
- Put in the sugar snap peas and season to taste.
- Let cook for a few minutes until they have absorbed the flavor of the spices.



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