

## Sugar Snap Peas with Mushrooms and Asian Splash

Carolyn T's  
Main Cookbook

Servings: 6

Author: My own concoction



**1 1/2 tablespoons unsalted butter**  
**3 1/2 cups sugar snap peas, ends trimmed, strings removed**  
**2 cups button mushroom, cleaned, sliced**  
**2 tablespoons seasoned rice wine vinegar**  
**1/2 teaspoon dark sesame oil**  
**Salt & pepper to taste**

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 73 Calories; 3g Fat (41.3% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 8mg Cholesterol; 180mg Sodium. Exchanges: 0 Vegetable; 1/2 Fat.*

*Notes: The mushrooms aren't essential. You could also use onions, green onions or even sliced carrots. Whatever you do, don't overcook them or they get soft and lose their vibrant green color.*

*Description: Simple, simple side dish, especially if the main course has an Asian accent.*

1. Preheat a large saute pan. When it's hot, add the butter and the sugar snap peas and cook them for one minute, stirring during that time so they don't burn. Reduce heat if they appear to burn at all.
2. Add the sliced mushrooms and continue stirring for about 3 minutes. You want to cook these just long enough to get hot throughout, but if they start to lose the bright green, you've cooked them too long. You want them to still have a bit of crispy bite to the sugar snaps.
3. In a small bowl combine the rice wine vinegar and sesame oil. Stir well and drizzle over the pan of peas. Stir until heated through, less than a minute. Add salt and pepper to taste. Serve immediately.