

## Sugar Snap Peas with Fried Ginger

(From *A Year in a Vegetarian Kitchen: Easy Seasonal Dishes for Family and Friends*)

**Serves: 4 people**

### **Ingredients:**

- ¼ cup plus 1 tablespoon peanut oil
- 1/3 cup minced ginger root
- ¾ lb. sugar snap peas, ends trimmed
- Kosher or coarse sea salt

### **Directions:**

- Heat ¼ cup of the oil in a large skillet over high heat until almost smoking.
- Add the ginger and fry, stirring occasionally until golden brown 2 to 3 minutes. **Do not let the ginger turn dark brown.**
- With a slotted spoon, transfer the fried ginger to a small plate lined with a paper towel.
- Discard the oil and wipe the pan clean with paper towels. (Or use another pan for the next step.)
- Heat the remaining tablespoon of oil in the empty pan over high heat until shimmering.
- Add the peas and sprinkle with salt to taste.
- Stir-fry until the peas are crisp-tender, 2 to 3 minutes.
- Transfer peas to a serving plate, sprinkle with the fried ginger, and serve.