

BUTTERY *Parmesan Peas*

ACTIVE TIME 15 minutes

TOTAL TIME 25 minutes

MAKES 8 side-dish servings

- 1 lb. sugar snap peas,
strings removed
- 10 oz. frozen green peas
- 4 Tbsp. butter (no substitutions)
- 1/4 c. freshly grated
Parmesan cheese

1. Heat covered 6-qt. saucepot of salted water to boiling on high. Add sugar snap peas and green peas; cook 1 min. or until peas are thawed. Drain well.

2. In same pot, melt butter on med.-high. Cook 3 to 4 min. or until browned and fragrant, swirling occasionally. Reduce heat to med.-low. Add peas and 1/2 tsp. each salt and pepper, tossing to coat. Remove from heat. Stir in Parmesan. Serve immediately.

EACH SERVING ♡ ♡ About 110 calories, 4 g protein, 9 g carbohydrate, 7 g total fat (4 g saturated), 3 g fiber, 18 mg cholesterol, 290 mg sodium.

WARM *Orzo Salad*

Bright-tasting veggies, crisp radishes, and mustardy dressing pack this pasta with fresh flavor. Store in the fridge up to one day.

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