

Recipe for: ROASTED SNAP PEAS

Serves 10-20 students a sample size portion

*Recipe inspired by Grow Eat Grow Cookbook from the University of Missouri Extension

INGREDIENTS

- 1 pound sugar snap peas, trimmed (about 4 cups)
- 1 clove garlic, minced
- 2-3 teaspoons extra-virgin olive oil
- salt to taste

DIRECTIONS

1. Preheat oven to 475 F
2. In a medium bowl, toss peas, garlic and oil
3. Spread in a single layer on a baking sheet.
4. Roast in the oven, stirring halfway through, until the peas are tender and beginning to brown slightly, 12-14 minutes
5. Remove from the oven and season with salt to taste.



— SCHOOLYARD GARDENS —