

Mixed Peas with Almond and Basil*

Servings: 8 | Prep/cook time: 15 minutes

Ingredients:

- 1 tsp. olive oil
- 1 leek, thinly sliced
- 1 clove garlic, crushed
- 1 cup green peas, fresh or frozen
- 1 cup snow peas, trimmed
- $\frac{2}{3}$ cup sugar snap peas, halved lengthways
- $\frac{1}{4}$ cup fresh basil
- 1 tbsp. toasted almonds, flaked



Savory Side

Directions:

1. Heat the oil in a large non-stick frying pan over medium heat. Add leek and garlic, and cook, stirring, for 5 minutes or until leek softens.
2. Meanwhile, cook peas, snow peas and sugar snap peas in a saucepan of boiling water for 2 minutes or until tender. Drain.
3. Add peas to the leek mixture and toss to combine. Season with salt and pepper. Remove from heat. Add basil and almonds and toss to combine. Transfer to a serving platter and serve immediately.

**This recipe comes from WW. 0-1 PersonalPoints™ per serving*

