

Peas with Mint

Ingredients

3 pounds peas, shelled (about 3 cups)
1 tbsp. extra-virgin olive oil
2 tbsp. chopped fresh mint
1/4 tsp. salt
1/2 tsp. freshly ground black pepper

Directions

Bring enough water to cover the peas to a boil.
Add the peas, cover and steam, tossing once, until tender, about 4 minutes.
Transfer the peas to a large bowl and add the olive oil, mint, salt and pepper.
Toss to coat.
Serve immediately.

Variation

In a sauté pan, heat the olive oil over medium heat. Add the peas and cook, stirring occasionally, just until tender, about 3 minutes.
Stir in the mint.
Season with salt and pepper.
Serve immediately.