

Pickled Sugar Snap Peas with Arcadian Harvest® Pesto

Servings

6

Calories

140

Prep Time

20 minutes

Total Time

20 minutes

Skill Level

Medium

Ingredients

1 ¼ cups rice wine vinegar

1 ¼ cups water

Arcadian Harvest® Pesto (recipe below)

1 tablespoon kosher salt

1 tablespoon sugar

1 pound Mann's Stringless Sugar Snap Peas

4 garlic cloves, sliced

1 or 2 small dried chile peppers, split lengthwise

2 tarragon sprigs



For the Arcadian Harvest® Pesto

3 cups packed Arcadian Harvest

½ cup almonds

¼ cup Fresno chiles, chopped

3 garlic cloves

1 inch piece of ginger, chopped

½ teaspoon salt

¼ teaspoon ground black pepper

½ cup olive oil, extra virgin

2 tablespoons sesame oil



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The Method

In a nonreactive saucepan, bring to a boil the vinegar, water, salt, and sugar, stirring to dissolve the salt and sugar. Pack the peas, garlic, chile peppers, and tarragon into a 1-quart container. Pour the hot liquid over the peas, and cover the container. Store in the refrigerator for up to two weeks.

For the pesto:

In a food processor or blender, all of the ingredients except for the oils. Turn on the processor for about 15 seconds to break down the ingredients. Scrape down the sides of the processor. Turn the processor on and slowly drizzle in the oils until well combined. Store in a sealed container in the refrigerator.

Serve the pickled sugar snaps and pesto as an appetizer along with wafer crackers.

Recipe courtesy of Chef Stephanie Goldfarb

Nutrition Facts

Serving Size: 163g | Servings: 6

Amount Per Serving

Calories 140 | Total Fat 5g (sat fat 0.5g trans 0g) | Cholesterol 0mg | Sodium 1020mg | Total Carbohydrate 19g | Dietary Fiber 2g | Sugars 7g | Protein 4g | Vitamin D 0% | Calcium 4% | Iron 10% | Potassium 4%