



# Tempura Fried Stringless Sugar Snap Peas

**Servings**

6

**Calories**

260

**Prep Time**

10 minutes

**Total Time**

30 minutes

**Skill Level**

Medium

## Ingredients

1 ½ cups flour

½ cup cornstarch

1 egg

1 cup vodka

1 cup sparkling water

Vegetable oil, for deep-frying

1 (15 ounce) bag Mann's Stringless Sugar Snap Peas

Thai sweet chili sauce, for dipping



## The Method

Whisk the flour and cornstarch together in a small mixing bowl, then combine the egg and vodka together in a medium mixing bowl. Whisk the sparkling water into the egg mixture, then whisk in the dry ingredients. Do not over mix – it's okay if the batter is slightly lumpy.

Heat several inches of vegetable oil in a stock pot to 350°F. Dip a snap pea into the batter and place it into the hot oil. Repeat with other snap peas until the pot has a loose layer of peas. Ensure to not over crowd snap peas. Fry until batter is very lightly brown, about 3 minutes.

Remove the peas from the oil with a slotted spoon and drain them on paper towels. Sprinkle lightly with kosher salt. Continue frying the rest of the peas in the same manner. Serve immediately with the sweet chili dipping sauce on the side.

### Nutrition Facts

Serving Size 156g | Servings: 6

### Amount Per Serving

Calories 260 | Total Fat 1g (sat 0g Trans 0g) | Cholesterol 25mg | Sodium 15mg | Total Carbohydrate 34g | Dietary Fiber 1g | Sugars 0g (Includes 0g Added Sugars) | Protein 6g | Vitamin D 0% | Calcium 0% | Iron 10% | Potassium 0%