



# THREE PEA SAUTÉ

Makes 6 servings

## INGREDIENTS

2 tablespoons unrefined, cold pressed, extra virgin olive oil  
1/2 onion, cleaned very well and thinly sliced  
1 garlic clove, minced  
3 slices nitrate-free turkey bacon, diced  
1 pound frozen peas, thawed OR 1 cup thawed peas + 1 1/2 cups snow peas (about 4 ounces) + 1 1/2 cups sugar snap peas (about 4 ounces), trimmed  
1/2 cup chicken or vegetable stock  
1/2 teaspoon sea salt, plus more to taste  
Freshly ground black pepper to taste

## INSTRUCTIONS

Heat the oil in a large skillet over medium heat. Add the onion/leek and garlic and sauté for 3 minutes or until translucent.

Stir in the turkey bacon and sauté for an additional 3 minutes, or until some of the edges of the bacon become a little golden.

Add the peas, stock and salt and pepper and cook for about 3 minutes or until the peas are crisp tender and most of the stock is evaporated.