

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

GARLIC PARMESAN SNAP PEAS

Ingredients:

- 3 cups sugar snap peas, trimmed
- 3 tablespoons olive oil
- ½ cup panko breadcrumbs
- 4 garlic cloves, minced
- ¼ cup finely grated parmesan
- ¼ cup parmesan flakes
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

Directions:

Step 1: Preheat oven to 400° degrees. Line a large baking sheet with parchment paper.

Step 2: In a medium bowl, combine peas and olive oil, tossing to coat. Add in panko breadcrumbs, grated parmesan, garlic, salt and pepper. Stir to combine. Spread peas and mixture out on the prepared pan.

Step 3: Bake, uncovered, for 20 minutes or until crispy. Turn with a spatula twice. Serve hot.



Pair with August White

Point phone camera at
QR Code for more info.

