

Peas & beans with herb butter



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Serves: 6 as a side dish
Preparation: 10 minutes
Cooking: 4 minutes

80g butter, softened
1/4 cup roughly chopped flat-leaf parsley
2 tbs lemon thyme
salt and ground black pepper



200g green beans, topped and thinly sliced lengthways
150g sugar snap peas, topped
150g snow peas, topped

1. Combine butter, parsley, thyme and salt and pepper to taste in a small bowl. Set aside.
2. Bring a large saucepan of salted water to the boil. Add beans and sugar snap peas and cook for 2 minutes or until just tender. Add snow peas and cook for a further 1 minute or until bright green. Drain well and quickly pat dry with paper towel.
3. Place peas and beans into a serving bowl. Pour over herb butter, season with salt and pepper and serve.

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