

## Sautéed Sugar Snaps and Radishes

serves 6–8

A fresh, crisp, and delicious side dish that would complement any meal. The Indian spices add a lovely, lively excitement.

**1 T. extra virgin olive oil or ghee**  
**1 tsp. fennel seeds**  
**1 T. grated fresh ginger**  
**1 pound sugar snaps**  
**4 white radishes, trimmed, thinly sliced**

**1 cup fresh fennel, thinly sliced bulb**  
**1/4 c. water**  
**1 T. cilantro, slivered**  
**salt**

Heat the oil or ghee in a large fry pan over medium heat. Add the fennel seeds and ginger and fry for 1 minute. Add the peas, radishes, salt, and fennel and stir well. Turn the heat to medium high, add the water, and stir constantly. Cook for 4–5 minutes, until the peas are still crisp, but beginning to soften. Garnish with the cilantro, sprinkled on top.