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Lemon-Mint Snap Peas and Lima Beans

Prep Time: 10 mins

Cook Time: 7 mins

Total Time: 17 mins

Ingredients

- ❖ 1 small shallot(s), minced
- ❖ 2 tablespoon oil, olive, extra virgin
- ❖ 2 tablespoon lemon, juice, fresh
- ❖ 2 tablespoon mint, fresh, chopped
- ❖ 1 teaspoon mustard, Dijon
- ❖ 1 teaspoon sugar
- ❖ 1/4 teaspoon salt
- ❖ 1/4 teaspoon pepper, black ground
- ❖ 1 pounds peas, sugar snap, trimmed
- ❖ 10 ounce(s) beans, lima, frozen, baby, thawed

Preparation

1. Whisk shallot, oil, lemon juice, mint, mustard, sugar, salt and pepper in a large bowl.
2. Bring 2 inches of water to a boil in a medium saucepan fitted with a steamer basket. Steam snap peas and lima beans until the snap peas are tender-crisp and the lima beans are heated through, 5 to 7 minutes.
3. Toss with the vinaigrette.

