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*If Veterans don't help Veterans, who will?*

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## ***Sugar Snap Peas with Lemon & Basil***

- 2 Tsp olive oil
- 1 1/4 Pounds fresh sugar snap peas, or 2 (10-ounce) pkgs. thawed frozen sugar snap peas
- 1/2 Tsp salt
- 1/4 Tsp ground white pepper
- 1/3 Cup coarsely chopped fresh basil
- 1/2 Tsp grated lemon zest
- 1/2 Lemon, cut in wedges

Heat the oil in a large nonstick skillet over medium heat. Add the peas; season with salt and pepper.

Stir-fry until the peas are crisp-tender, 3 minutes for fresh or 2 minutes for thawed frozen sugar snaps.

Add the basil and lemon zest; stir-fry until the basil is wilted and fragrant. Serve immediately with lemon wedges.

Makes 6 Servings