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Italian Roasted Snap Peas

- 1 Large leek, white part only, halved lengthwise and thoroughly washed
- 1 Pound peas, sugar snap, trimmed
- 2 Tsp oil, olive, extra-virgin
- 1/2 Tsp salt
- 1 Cup tomatoes, cherry, halved
- 1 Tsp oregano, dried

- 1) Preheat oven to 425° F.
- 2) Cut leek halves into 2-inch lengths and then very thinly slice each piece lengthwise, yielding
- 3) 2-inch-long strips. Toss the leek strips, peas, oil and salt in a medium bowl. Spread evenly on a baking sheet.
- 4) Roast for 15 minutes. Stir in tomatoes. Return to the oven and roast until the vegetables begin to brown, about 10 minutes more. Toss with oregano and serve.

Makes 4 Servings

