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Roasted Snap Peas with Shallots

- 1 Pound sugar snap peas, trimmed (about 4 cups)
- 1 Large shallot, halved and thinly sliced (about 1/4 cup)
- 2 Teaspoons extra-virgin olive oil
- 1/4 Teaspoon salt
- Freshly ground pepper to taste
- 2 Pieces cooked bacon, crumbled (optional)

- 1) Preheat oven to 475°F.
- 2) Toss peas, shallot, oil, salt and pepper in a medium bowl. Transfer to a baking sheet and spread in a single layer. Roast in the oven, stirring once halfway through, until the peas are tender and beginning to brown slightly, 12 to 14 minutes. Serve warm, sprinkled with bacon if desired.

Makes 4 servings

