

### Ingredients

- 1 pound sugar snap peas, stem and string removed
- ¼ Cup olive oil
- ½ teaspoon salt
- 2 Tablespoons fresh fine herbs (parsley, chives, cilantro, dill), chopped

### Directions

1. Bring a large pot of salted water to a boil.
2. Add peas and boil for 3 to 5 minutes. Remove peas from hot water and shock in ice water to stop cooking process.
3. Toss peas with olive oil, salt, and herbs.
4. Serve and enjoy!