



Bow Ties With a Trio of Peas

Recipe from Executive Chef Terry Dox

16 ounces bow tie or rotini pasta	1 cup frozen baby peas
1 tablespoon butter or margarine	1/2 cup low sodium chicken broth
1 tablespoon olive oil	3/4 teaspoon salt
4 ounces snow peas, strings removed	1/4 teaspoon coarse ground black pepper
4 ounces sugar snap peas, strings removed	1/2 teaspoon freshly grated lemon peel
1 garlic clove, crushed with garlic press	

In large saucepot, cook pasta as label directs. Meanwhile, in 10" skillet, melt butter with oil over medium-high heat. Add snow peas and sugar snap peas and cook 1 – 2 minutes, stirring frequently, until tender crisp. Stir in garlic and cook 30 seconds. Add frozen baby peas, broth, salt, and pepper. Heat to boiling. Stir in lemon peel. In warm serving bowl, toss drained pasta with vegetable mixture until combined. Serves 6.

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