

Makes 5 cups (12L)

INGREDIENTS

4 cups (1L) **Eatmore Sprouts Pea Shoots** (approx. 2 packages)

1 tbsp. (15ml) peanut oil

1 cup (250ml) snow peas

2 cloves garlic, sliced

1 tbsp. (15ml) rice vinegar

2 tsp. (10ml) sesame oil

2 tsp. (10ml) soy sauce

½ tsp. (25ml) Sambal Oelek

½ cup (125ml) roasted peanuts

Pea Shoot & Peanut Sauté

vegetarian

- Heat peanut oil in a medium skillet over high heat.
- Add snow peas and garlic and cook, tossing until just softened.
- Add **Pea Shoots**, vinegar, sesame oil, soy sauce and Sambal Oelek. Cook, stirring often until just wilted.
- Toss with peanuts and season with salt and pepper.



Eatmore Sprouts & Greens can be found in the produce section of your local grocery store or at www.eatmoresprouts.com

