

Snap Peas and Dates with a Fig Shallot Jam



March 2014 by Camine

Prep time – 10 mins.

Cook time – 15 mins.

INGREDIENTS:

5 to 7 cups fresh snap peas, rinsed and drained.

¾ C seedless dates, chopped.

2 T olive oil

Salt and Pepper

GLAZE:

¾ C Fig Jelly

2 T fig balsamic vinegar

1 medium shallot, cut into thin slices and then halved

1 T white wine (can substitute a little white grape juice.)



DIRECTIONS:

Sauté shallots in olive oil, on med heat, until slightly caramelized. Set aside. In another sauce pan, combine jam, balsamic, white wine and salt and pepper. Heat until smooth. Add shallots. Stir and keep warm. Preheat a large sauté pan, add the snap peas and dates and stir until dates are soft, only about 4 minutes. You don't want the snap peas anything but crisp! Add jam, stir to combine and heat through, then serve.

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