



### Peas with Garlic and Thyme

Servings	6 side dish servings
Prep Time	0 hours, 10 minutes
Cook Time	0 hours, 15 minutes

#### Summary

This recipe is more of a technique than anything fast and firm. Add shallots or garlic scapes, substitute any fresh herb you have on hand, and get a fresh side dish on the table fast. (Note: You can substitute 1 (10-oz) package frozen peas (not thawed) for shelled fresh peas. The cooking time will be shorter.)

#### Ingredients

2 cloves garlic, smashed with flat side of a knife  
2 Tablespoons unsalted butter  
1/4 cup finely chopped onion  
2 cups shelled fresh peas (2 to 2 1/2 pounds in pods)  
2/3 cup low-salt chicken broth  
2 teaspoons fresh thyme  
1/2 teaspoon salt

#### Instructions

1. Cook garlic and onions in butter in a heavy saucepan over moderately low heat, stirring, until garlic turns pale golden, about 2 minutes.
2. Add peas, broth, and thyme and simmer briskly, uncovered, stirring occasionally, until liquid is evaporated and peas are tender, 8 to 10 minutes. Stir in salt and season with pepper.

#### Sources

Adapted from May 2001 Gourmet magazine - via Epicurious  
<http://www.epicurious.com/recipes/food/views/Peas-with-Garlic-and-Thyme-105031>

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