

## **Recipe for Bank-Breaking Almond Snap Peas**

The simplicity of this recipe belies its enormous flavor impact. The almond oil, Marcona almonds, and coarse salt are key ingredients, but you can always swap in olive oil, regular almonds, and plain salt if you must. I can almost guarantee, however, that the result will pale in comparison.

2 teaspoons almond oil  
2 cups very fresh sugar snap peas  
1/4 cup Marcona almonds  
coarse sea salt

Heat oil in a large skillet over medium-high heat until very hot. Add snap peas and sauté for 2 minutes, or until shiny and hot, but still quite crisp. Sprinkle with almonds and coarse sea salt. Serve immediately.