

# CopyCat P.F. Chang's Crispy Garlic Snap Peas

## Ingredients

2 cups sugar snap peas, fresh, tips trimmed  
2 tsp vegetable oil  
2 garlic cloves, minced  
salt and ground black pepper, to taste  
 $\frac{1}{4}$  tsp sesame seeds, toasted, for garnish

## Directions

Over medium heat, preheat the vegetable oil in either a medium skillet or a wok.

Saute the snap peas in oil for 5 minutes.

Add minced garlic, toss the peas, and season with salt and pepper. Adjust accordingly.

Don't leave the garlic in skillet or wok for more than 10 seconds, otherwise, it will take over the flavor of the snap peas.

Serve immediately, garnished with sesame seeds.