

SAUTEED RADISHES AND SUGAR SNAP PEAS WITH DILL

INGREDIENTS:

1 tbs butter
1 tbs olive oil
1/2 C thinly sliced shallots
12 oz sugar snap peas, trimmed, strings removed
2 C thinly sliced radishes (1 large bunch)
1/4 C orange juice
1 tsp dill seeds
1 tbs chopped fresh dill

DIRECTIONS:

To remove strings from fresh peas, just snap off the stem end and pull string lengthwise down each pod. Melt butter with oil in large nonstick skillet over med. heat. Add shallots and sauté until golden, about 5 min. Add sugar snap peas and radishes; sauté until crisp-tender, about 5 min. Add orange juice and dill seeds; stir 1 min. Season with salt and pepper. Stir in chopped dill. Transfer to bowl; serve. *Recipe from www.epicurious.com.*

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STEAMED RADISHES WITH LEMON DILL BUTTER

INGREDIENTS:

1 lb radishes, trimmed and sliced thin (about 4 C)
2 tbs unsalted butter
2 tsp fresh lemon juice, or to taste
4 tsp finely chopped fresh dill

DIRECTIONS:

In a steamer set over boiling water steam the radishes, covered, for 5 min., or until they are just tender. In a large skillet melt the butter over moderately low heat, add the radishes, the lemon juice, the dill, and salt and pepper to taste, and heat the mixture, stirring, until the radishes are heated through.

Recipe from www.epicurious.com.

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SAUTEED GREENS WITH CANNELLINI BEANS AND GARLIC

INGREDIENTS:

5 tbs extra-virgin olive oil, divided
1/4 tsp dried crushed red pepper
1 large bunch greens (spinach, mustard greens, kale, or broccoli rabe; about 1 lb), thick stems removed, spinach left whole, other greens cut into 1-in strips (about 10 C packed)
1 C (or more) vegetable broth or low-salt chicken broth
1 15 oz can cannellini (white kidney beans), rinsed, drained
1 tsp (or more) Sherry wine vinegar
3 garlic cloves, thinly sliced

DIRECTIONS:

Heat 4 tbs oil in large nonstick skillet over med. heat. Add garlic and dried crushed pepper; stir until garlic is pale golden, about 1 min. Add greens by large handfuls; stir just until beginning to wilt before adding more, tossing with tongs to coat with oil. Add 1 C broth, cover, and simmer until greens are just tender, adding more broth by tablespoonfuls if dry, 1 to 10 min., depending on type of greens. Add beans; simmer uncovered until beans are heated through and liquid is almost absorbed, about 2 min.. Stir in 1 tsp vinegar. Season with salt and pepper, and more vinegar if desired; drizzle with remaining 1 tbs oil and serve. *Recipe from www.epicurious.com.*

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