SUGAR SNAP PEAS



DIFFERENT USES

- Can be eaten raw, steamed or sautéed.
- Sugar snap peas have a quick cooking time of only 2-3 minutes on simmer.
- Stir peas into cooked rice or barley to make a pilaf and season with herbs.
- Toss with olive oil, tarragon, grape tomatoes and goat cheese.
- Brighten up soups, stews and casseroles with colorful peas.



GROWN IN MINNESOTA

Nutrition Facts

Serving Size 15 pods (50g)

Calories 20	% Daily Value
Total Fat 0g	0%
Sodium Omg	0%
Total Carbohydrate 4g	2%
Dietary Fiber 1g	4%
Protein 1a	

Health Benefits

- Excellent source of vitamin C which helps heal cuts and wounds
- High in fiber and a good source of vitamin K
- Supplies beta-carotene, lutein, and zeaxanthin, that may support eye health.

FUN FACT

- Minnesota grown peas are available from June through July.
- Today, only about 5% of peas are sold fresh. Most of the fresh forms include sugar snap peas and snow peas.
- Sugar snap peas are a cross between a garden pea and snow pea.
- Available only as fresh or frozen. High temperatures used for canning would destroy structure of peapod.
- Edible peapods have fibers that go in only one direction, allowing them to be easily chewed.

Information is provided by the Nutrition Department at Concordia College, Moorhead, MN and Minnesota Department of Education