

Edible Perspective

4.16.13

Roasted Sugar Snap Peas + Sesame Dipping Sauce gluten-free, vegan // serves 2

for the snap peas:

- 1/2-pound sugar snap peas, ends trimmed
 - 1/2 tablespoon non-GMO sunflower/safflower/canola oil, *or other high-heat safe oil*
 - salt + pepper
 - [gomasio](#) or sesame seeds
1. Preheat your oven to 450* F.
 2. Place snap peas on a rimmed baking sheet, then toss with the oil and a sprinkle of salt + pepper until evenly distributed.
 3. Roast for 6 minutes, flip once, and roast for another 3-4 minutes. Snap peas will look puffed when removed from the oven but slightly deflate as they cool.
 4. Sprinkle with gomasio or sesame seeds, then serve immediately with the sesame dipping sauce.

for the sauce:

- 1 tablespoon rice vinegar, *or apple cider vinegar*
 - 2 teaspoons gluten-free tamari, *or [gf] soy sauce*
 - 1 teaspoon toasted sesame oil
 - 1 teaspoon pure maple syrup
 - pinch of cayenne pepper, *optional*
1. Whisk ingredients together until fully combined. *Do not sub another oil for the toasted sesame oil, as it has a very unique flavor.*