

Sugar Snap Stir-Fry

TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 6 servings.

Ingredients

- 1 pound fresh sugar snap peas
 - 2 teaspoons canola oil
 - 1 garlic clove, minced
 - 2 teaspoons minced fresh ginger
 - 1-1/2 teaspoons rice vinegar
 - 1-1/2 teaspoons reduced-sodium soy sauce
 - 1 pound shredded napa cabbage
 - 1 teaspoon sesame oil
 - ¼ cup toasted coconut
 - 1 orange segmented
 - ¼ cup sweet chili sauce
 - 1 tablespoon green onion
 - 2 teaspoons sesame seeds, toasted
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Directions

- **1.** In a large nonstick skillet or wok, sauté the garlic and ginger in the canola oil until slightly toasted, add the peas and sauté until crisp-tender. Add the cabbage, vinegar, soy sauce, sesame oil and chili sauce; sauté for another minute. Remove from heat and add chopped green onion and orange segments; toss to combine. Top with sesame seeds and toasted coconut. Enjoy!
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