



One Skillet Turkey Snap Peas*

Yield: 4 servings

Ingredients

- 3 tablespoons olive oil
- 1 red onion, halved and thinly sliced into half-moons
- 1 pound ground turkey or ground chicken
- Salt, as needed (taste first, I think this is plenty salty without adding salt)
- ¼ cup fresh lime juice (from 2 to 3 limes), more to taste
- 2 tablespoons fish sauce, more to taste
- ½ teaspoon red pepper flakes
- ½ cup fresh torn mint leaves, more for topping
- ½ cup chopped fresh cilantro or basil, more for topping
- 3 scallions, thinly sliced white and light green parts.
- 1 pound sugar snap peas, trimmed
- 2 tablespoons chopped roasted cashews or peanuts (optional but highly suggested)

Instructions

Heat a large skillet over medium-high. Add the oil and red onion slices to the skillet and cook until soft and deeply brown, 7 to 10 minutes. Crumble in the ground turkey, breaking up the meat. Cook until crisp and dark brown, about 8 minutes.

While the turkey is cooking, whisk together the lime juice, fish sauce, red pepper flakes, torn mint leaves, cilantro, and scallion whites, and light green parts. Pour the sauce into the skillet and toss until combined. Cover, turn off the heat and let the snap peas steam until tender and cooked through but still bright green, about 3 minutes.

Taste and add more fish sauce, salt, and lime juice as needed to make everything bright and savory. Top with more torn mint leaves, chopped cilantro and nuts.

*Adapted from Melissa Clark's *New York Times* recipe