

Garlic Parmesan Sugar Snap Peas

- 3 cups sugar snap peas , trimmed, rinsed, dried
- 3 tablespoons Olive Oil
- 2 tablespoons minced garlic
- 1/2 cup panko crumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons finely chopped fresh parsley
- salt and fresh ground pepper, to taste

Preheat oven to 400F. Grease a baking sheet with cooking spray or line it with parchment paper and set aside.

Combine sugar snap peas, garlic, and olive oil in a mixing bowl and toss to coat.

In a separate bowl mix together panko crumbs, parmesan cheese, parsley, and salt and pepper.

Add the panko mixture to the sugar snap peas and toss to combine.

Arrange in previously prepared baking sheet in a single layer and roast for 15 to 20 minutes, or until crispy, turning once during cooking.

Remove from oven and serve immediately.