

Peas with Green Onions

Courtesy of Carole's Creations

Prep Time: 2 minutes

Cooking Time: 8 minutes

Serves: 4

CChints: This is a quick way to dress up those frozen green peas. Green peas deliver a lot of color and lots of vitamins on your plate.



2 cups frozen green peas, thawed

6 green onions, green and white parts

1 tablespoon butter

1/8 cup water

1/4 cup crumbled cooked bacon or bacon crumbles from a jar

Dash of salt and pepper

2 teaspoons diced fresh oregano

If the peas are frozen, put them in a microwave safe container for 1 minute, stir and if they are still frozen put them back in for another minute.

Remove the green parts from 3 of the onions and set them aside for another use like sprinkled on a salad or baked potato. Cut the onions into 1/3 inch slices and set aside.

Melt the butter in a large nonstick skillet of medium heat, watching closely so it does not turn brown. As soon as it melts, add the onions to the skillet. Cover and cook for 2 minutes, stirring once.

Stir in the water and peas, bringing the water to a boil. Cover and cook for 2 minutes. Add the bacon, salt and pepper and cook uncovered for 2 more minutes or until the water is gone. Remove the pan from the heat and stir in the oregano. Serve immediately.