

## **Ginger-Roasted Peas and Onions**

Peas and onions have always made good spring bedfellows. Here, they take a turn away from their traditional form. Roasted first with ginger, garlic, soy and rice wine vinegar, soft cipolline onions are baked again with snap peas, so instead of creamy and heavy, the result is sharp and fresh. The juices simmer down into a lovely glaze. Serve with grilled fish and a fresh green salad.

TIME: 10 minutes prep time

MAKES: 2 to 4 servings

1/2 pound small to medium cipolline onions, peeled  
2 teaspoons soy sauce  
1 tablespoon rice wine vinegar  
2 teaspoons sesame oil  
1 clove garlic, finely chopped  
1 teaspoon finely grated fresh ginger  
1/4 pound snap peas

Preheat the oven to 350 degrees. Combine all ingredients except the peas in a small baking dish, and roast for 30 to 40 minutes, shaking the pan once or twice, or until the liquid has reduced to a glaze and the bottom of the onions are beginning to brown. (If the pan gets too dry, add a tablespoon or two of water and shake the pan to release any brown bits.)

(Note: You can prepare the dish ahead up to this point, set aside, and finish right before dinner.)

Stir the peas in with the onions, and roast another 10 minutes, or until the peas are bright. Serve immediately.