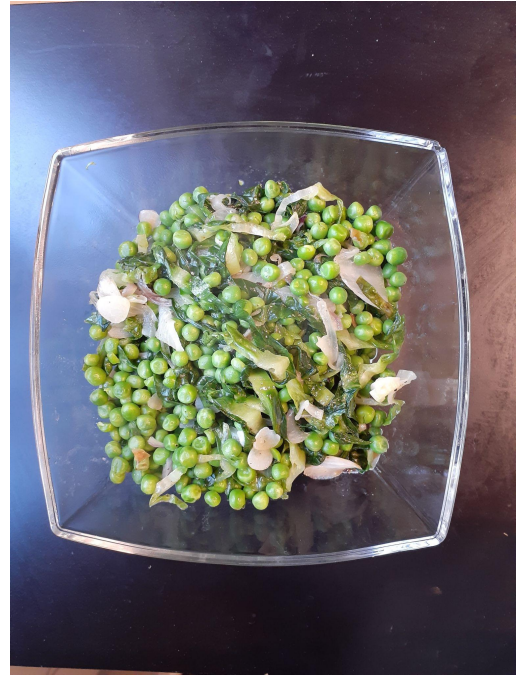


Peitit Pois a la Francaise

1 tbsp butter
¼ red onion, sliced thinly
2 cloves garlic, sliced thinly
½ head spring lettuce, shredded
2 cups frozen or fresh peas
Salt and pepper

The first time I came across the dish, I was intrigued. Cooked lettuce? Really? I must try it! This is a classic French dish, with set rules (as classic French cuisine tends to have), and the original recipe calls for both bacon and a quick braise in stock. For once, I decided that the bacon did nothing to help. I also decided that the braise harmed the flavor and color, and it was better to keep it a quick steam. So, with apologies to Monsieur Escoffier, I present my stripped version of Petit Pois a la Francaise (that is, Peas in the French Style).



Melt the butter in a medium pan over medium-high heat. Once melted, add in the onion and garlic and sauté until the onion is translucent and slightly colored, about 4 minutes.

Add in the shredded lettuce and stir a few times to coat in butter. Once the lettuce begins to turn bright green, add in the peas and stir to coat in butter and lettuce.

Add about 2 tbsp of water and cover the pan. Allow to steam until the peas are cooked, about 4 minutes.

Taste and adjust for salt and pepper.

Serve at once. The color will dull if it sits too long.