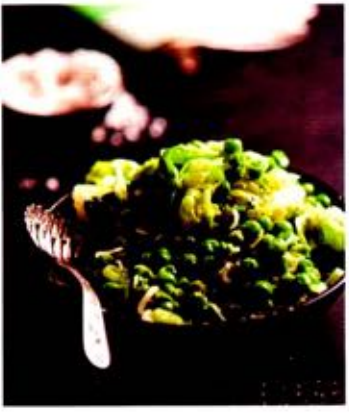

Fresh Peas With Lettuce and Green Garlic

SERVES 4

This side dish from Andrea Reusing's *Cooking in the Moment: A Year of Seasonal Recipes* (Clarkson Potter, 2011) is the essence of summer: emerald green vegetables cooked together briefly, until their flavors just meld.

- 4 tbsp. unsalted butter
- 5 small stalks green garlic, thinly sliced, or 3 cloves garlic, finely chopped
- Kosher salt, to taste
- 1½ cups fresh or frozen green peas
- 2 small heads butter lettuce (about 6 oz.), washed, cored, and torn into large pieces
- Freshly ground black pepper, to taste

Heat 2 tbsp. butter in a 12" skillet over medium heat; add garlic, season with salt, and cook, stirring often, until soft but not browned, about 3 minutes. Add peas and cook until bright green and tender, about 4 minutes. Stir in remaining butter, along with lettuce and 1 tbsp. water, season with salt and pepper, and remove from heat. Stir until lettuce is just wilted, about 1 minute.