



## Greenmarket Recipe Series

**Natural  
Gourmet  
Institute**

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### **CURRIED SNAP PEAS OVER WILTED PURSLANE AND HERBS**

Recipe by Natural Gourmet Institute

SERVES 4-6

#### **Ingredients**

2 tablespoons butter\*  
1/4-1/2 teaspoon curry powder  
12 ounces snap peas\* (string removed)  
Pinch sea salt  
1 bunch purslane, washed and chopped\*  
2 tablespoons chopped cilantro\*  
2 tablespoons chopped mint\*  
½ teaspoon brown rice vinegar  
Pinch black pepper

#### **Directions:**

1. In a medium sauté pan, melt butter. Stir in curry powder and cook over medium heat until fragrant, about 1 minute.
2. Add snap peas and sea salt; sauté until tender, about 5 minutes.
3. Stir in purslane until wilted, about 1 minute.
4. Add brown rice vinegar and pepper; serve.
5. **Make It A Meal: Serve with sautéed shrimp or mushroom kofta and brown rice.**

*\*Ingredients available seasonally at your neighborhood Greenmarket*

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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