

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together

Bubbie's CREAMY GARLIC SWEET PEAS

A Simple & Delicious Side Dish!

Tender, sweet peas in a creamy garlic sauce that's quick, easy, and always a hit at our family table!

INGREDIENTS

- 2 (15 oz) cans sweet peas, drained
- 1/2 cup mayonnaise
- 2 tablespoons sour cream
- 2 cloves garlic, minced (or 1 teaspoon garlic powder)
- 1/4 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)



DIRECTIONS

1. Drain the sweet peas and rinse if desired. Allow to drain well.
2. In a medium bowl, combine the mayonnaise, sour cream, and minced garlic.
3. Add salt and black pepper.
4. Gently fold in the sweet peas until well coated.
5. Taste and adjust seasoning if needed.
6. Chill in the refrigerator for at least 30 minutes to allow the flavors to blend.
7. Serve chilled and enjoy!

BUBBIE'S TIP:

Let it chill! This dish tastes even better the next day as the flavors blend together!

PERFECT FOR:

- Holiday dinners
- Family gatherings
- BBQs & potlucks
- Weeknight meals
- Any time you need a quick & tasty side dish!



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