

# Mauigirl's Smoked Salmon Stuffed Pea Pods

These are a cute and fresh idea for an appetizer or as a pretty addition to a festive vegetable tray. I used to steam the pea pods, but this uncooked method yields a nicer look without all the fuss.

Recipe by Mia Arnaud | Created on **Mar 13, 2022**

## Ingredients

- 30 pods fresh snow peas, trimmed
- 1 (3 ounce) package cream cheese, softened
- 1 ounce smoked salmon, flaked
- ? teaspoon garlic salt
- 1 pinch ground black pepper
- 1 pinch dried dill weed, or to taste

## Directions

- Split each snow pea down one seam.
- Mix cream cheese, smoked salmon, garlic salt, and pepper in a bowl until smooth. Spoon salmon mixture into a pastry bag fitted with a star tip. Pipe mixture into the center of each snow pea pod, creating a scalloped edge. Sprinkle dill weed over cream cheese filling.

## Nutrition Facts

Serving: **30 pods** | Calories: **75.7 kcal** | Carbohydrates: **2.2 g** | Protein: **3 g** | Saturated fat: **3.8 g** | Cholesterol: **20 mg** | Sodium: **141.4 mg** | Fiber: **0.6 g** | Sugar: **0.9 g**

## Categories

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