

Minty Mushy Peas

INGREDIENTS

2 tablespoons olive oil
1 bunch green onion, chopped
1 handful fresh mint leaves picked off stems
1 pound frozen peas
2 tablespoons butter
Salt and pepper

DIRECTIONS

Heat the olive oil in a small saucepan pan over medium heat. Add the chopped green onions, mint, and frozen peas. Cover the pan and leave it over the heat for a few minutes to steam. You don't need to add any liquid, as the frozen peas will create enough moisture for this dish.

Once the peas have cooked for a few minutes, transfer them to a food processor. Blend the peas mixture until smooth. Add the butter, salt, and pepper. Stir the seasonings in to finish this side dish.

SERVING RECOMMENDATION

Mushy peas with mint are a wonderful dish to serve with fish, roast lamb, or chicken.

The Places Where We Go – Recipe Recreations

