



Minted Pea Puree

Ingredients:

3 cups frozen green peas, thawed

1 cup fresh mint leaves

1/2 cup parsley

1 cup extra virgin olive oil

1 tablespoon lemon juice

Instructions:

Put one third to one half of the peas into a food processor with the mint, parsley, lemon juice and olive oil. Puree to a paste. Scrape the paste into a bowl and combine with the remaining whole peas and season with salt and pepper to taste. Spread onto toasted bread slices and garnish with shaved Parmesan, bacon and a drizzle of balsamic vinegar. Or serve in a bowl with veggies and crackers for dipping. Makes enough puree for about 30 crostini.

Recipe Courtesy of Glamour Magazine, September 2008