



Crushed Peas

Ingredients

- 500g frozen peas, defrosted and drained
- Glug of olive oil
- Knob of softened butter
- 1 clove crushed garlic
- 1 finely chopped onion
- Large handful garden mint
- Salt and pepper

Method

Blend the garlic into the butter and set aside.

Blend half of the peas in a food blender until you have chunky peas, not purée.

In a saucepan, gently fry the onion in the oil and add the garlic butter. Fry for 1 minute.

Add the blended and the whole peas to the saucepan

Add the chopped mint and season