



Smashed peas with mint butter

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cups of fresh peas or 2 (16 oz) packages of frozen peas, not thawed
- 2/3 cup water
- 1 1/4 t salt (or to taste)
- 5 T unsalted butter, softened
- 1/3 c finely chopped fresh mint
- 3 T finely chopped fresh flat leaf parsley
- 1/2 t coarsely ground black pepper

Instructions

Also known as "mushy peas" this is a traditional British street and pub food - and the only way I can get my kids to eat peas! I swear it tastes far better than it looks in this photo. Especially with fresh peas, which give it a better texture (and taste!).

Cook peas with water and salt over moderate heat, covered, stirring occasionally, until heated through and tender, about 8 mins.

While peas cook, stir together butter, mint, parsley, peppers and salt until combined.

Pulse peas in food processor until coarsely pureed (not mushy or like mashed potatoes!). Transfer to bowl and stir in herb butter until melted.