

PEA HUMMUS

INGREDIENTS

- 16 oz.** thawed frozen peas
- ½ tsp** garlic
- 2 tablespoon** of lemon juice
- 1/2 teaspoon** kosher salt
- black pepper to taste
- 1 tablespoon** of dried parsley
- 1/4 cup** olive oil

DIRECTIONS

1. Add all ingredients except for olive oil to a food processor and turn on for about 30 seconds, until ingredients are finely chopped up, scraping down sides if necessary.
2. Drizzle olive oil in while running the food processor, until very smooth consistency forms, scraping down sides if necessary.
3. Transfer purée to a serving bowl. Serve with pita bread or crackers.

