

PEA PUREE

COOKEE'S TOOL KIT

Food Processor or
masher

Cutting board

Chef's knife

Measuring cups
and spoons

Zester

Peeler



Chefsville
kids



Ingredients

- 8 to 12 ounces of frozen peas or freshly cooked
- 1 Tablespoon olive oil
- 1 garlic clove, smashed or sliced
- Zest of ½ lemon
- 1 Tablespoon parmesan cheese
- 5 mint leaves, sliced
- ½ teaspoon salt
- ¼ teaspoon pepper

Directions

1. Place everything except the parmesan cheese into the food processor and blend using pulses until the mixture is partially pureed.
2. Pour mixture into a bowl and top with long peels of parmesan cheese.

Top bread with this or use it as a puree under grilled chicken or fish.

ANDY'S SAFETY CORNER

Take care
when using
sharp items
like food
processor
blades. They
are sharp.



Cooking time: 5 minutes
Serves 6