

# Broad Bean Dip

## Ingredients

150g shelled broad beans  
150g frozen peas  
1 clove garlic  
25g parmesan  
2 Tbs olive oil  
Zest and juice ½ lemon  
Salt and pepper



## What to do:

1. Put a pot of water on to boil. Add some salt
2. Shell the broad beans
3. Add the broad beans and frozen peas to the boiling water. Boil for 3 minutes. Drain. Rinse under cold water, drain well and set aside
4. Peel and roughly chop the garlic
5. Grate the parmesan on a microplane
6. Zest and juice ½ a lemon
7. Add all ingredients to a tall jug. Season with salt and pepper. Using a stick blender blend until smooth. Add a little water if needed
8. Serve and enjoy