

Pea And Fresh Mint Spread With Feta - Refreshing!

Ingredients:

Difficulty: Easy
(serves 4-6)

250 gr. (or 4 dl) frozen (or fresh) peas
leaves from 4 sprigs of fresh mint
juice from 1 lemon
200 gr. feta, cut in chunks
150 gr. cream cheese
salt and pepper to taste (also a little salt while boiling the water for peas)

to put on top for serving (optional):

peashoots
drizzle of olive oil
fresh mint leaves

Instructions:

1. Put about 1.5 lt of water in a pot on medium high heat and add a generous pinch of salt. Let the water come to a boil.
2. When the water is boiling, put peas in and let them boil for 5 minutes. After that, drain the water and wash the cooked peas with cold water to completely cool them down.
3. Put cooked and cooled peas and all the other ingredients except for salt and pepper in a food processor and process well.
4. Scrape the sides of the processor if necessary and then continue processing. At that point add some salt and pepper to taste as well. In the end you don't need to have a fully smooth spread, a bit more texture spread is more than welcome. Enjoy with any kind of bread or chips or crackers, but most importantly with friends!