

Minty Green Pea Dip

Source: James Martin of BBCs "Saturday Kitchen"

Ingredients:

- 450g/1lb frozen petit pois or peas, defrosted and drained
- ½ red onion, finely chopped
- 1 garlic clove, finely chopped
- 1 small bunch fresh mint leaves
- 115g/4oz plain yoghurt
- ½ red chili, seeds removed, finely chopped
- 1 tsp ground cumin
- ½ tsp ground coriander
- 1 lime, juice only
- salt and freshly ground black pepper
- 2 TBSP extra virgin olive oil
- 1 large bag ready-made nachos

Directions:

1. Place the peas, onion, garlic and mint leaves into a food processor and blend to a thick purée.
2. Add the yoghurt and blend again, leaving the mixture slightly lumpy.
3. Transfer the mixture to a bowl and stir in the chili, cumin, coriander and lime juice and season, to taste, with salt and freshly ground black pepper.
4. Spoon into a serving bowl and drizzle with the olive oil. Serve with a bowl of nachos alongside for dipping.