

GREEN PEA GUACAMOLE

NYT – Melissa Clark (June 2015)

Prepared at Trailside

This recipe comes from Jean George Vongerichten's ABC Cocina in New York.

When it came out it, it polarized opinions about the legitimacy of using green peas in Guacamole. Even President Obama weighed in on the debate.

Judge for yourself – I think it's worth it!

45 minutes

6 - 8 servings

1/2-pound fresh sweet peas, shucked (about 1/2 - 2/3 cups)

2 small jalapeños, separated

2 tablespoons packed cilantro leaves, chopped – more for garnish

3/4 teaspoon salt, more as needed

3 small ripe avocados, mashed

2 scallions, whites only, sliced as thin as possible (about 1/4 cup)

Zest of 1 lime

Juice of 1 lime, more as needed

1 tablespoon toasted sunflower seeds

For Serving:

Flaky sea salt

Tortilla chips

Lime wedges

Bring a medium pot of salted water to a boil and prepare a bowl of water with ice.

Plunge the peas into the boiling water and cook until al dente (*1 minute*).

Drain the peas and immediately transfer them to the ice bath.

Heat broiler to high and broil **one** of the jalapeños on a heatproof pan.

Cook, turning occasionally, until the jalapeño is completely charred.

Transfer the jalapeño to a small bowl, cover tightly in plastic wrap and **let it sit for 15 minutes**.

When the jalapeño is cool enough to handle, using a towel, wipe off the charred skin.

Halve, seed and devein the roasted jalapeño.

In a blender or the bowl of a food processor, purée the peas (**reserving 2 tablespoons for garnish**) with the roasted jalapeño, minced raw jalapeño, cilantro and 1/4 teaspoon salt.

Process until almost smooth but still a little chunky.

In a medium bowl, combine the mashed avocado, scallions, lime zest, lime juice, remaining 1/2 teaspoon salt and the pea purée.

Adjust the salt and lime juice as needed and garnish with fresh peas, sunflower seeds and flaky sea salt.

Serve with tortilla chips and lime wedges.