



## Spring Pea Pesto

Source: [Feasting at Home](#)

Quick and easy to make, this healthy Spring Pea Pesto is vibrant with fresh herby flavor! Perfect for a dip, spread or sauce for pasta or buddha bowl. Vegan and gluten free!

### Ingredients

2 cups peas, either frozen and thawed - or use fresh English peas (see notes)  
 1/2 cup packed mixed herbs mint, tarragon or dill  
 zest of one lemon  
 2 1/2 tablespoons lemon juice  
 1 tablespoon minced chives or green onion  
 1/2 teaspoon salt  
 1/2 teaspoon black pepper  
 1/8 cup olive oil

### Instructions

In a food processor add peas, mixed herbs, lemon zest, lemon juice, chives (or green onion), salt, pepper and olive oil.  
 Pulse for a few minutes until the peas break down but are still textured.  
 Serve immediately or store in the fridge for 3 days.

### What to serve with Spring Pea Pesto

pasta or grains  
 raw veggies  
 sourdough crackers  
 rustic seed crackers  
 potato gnocchi

### Notes

If using fresh English peas, blanch lightly in salted water, until vibrant and floating, strain and plunge into cold water.