

SMASHED LIME LEAF TAHINI PEAS

With sizzled chillis

Somewhere between a salad and a condiment these peas work well both as a dip or as a side. I like to use a stick blender for this as I enjoy the uneven slightly chunky texture but you could whiz everything up in a food processor too. These are particularly good with my harissa honey chicken wings.

Serves 4

500g frozen peas

Olive oil

1 bunch spring onions, roughly chopped

30g ginger, peeled and finely grated

1 large garlic clove, peeled and finely grated

A good handful dried lime leaves (4g), crushed well using your hands

1 tbsp tahini

Juice of 2 limes

Tsp sea salt

2 chillis

Oil for frying

Toasted sesame oil to drizzle

Sesame seeds to garnish

Blanch the peas, refresh in iced water and drain.

Heat a glug of olive oil in a frying pan. Add the spring onions, ginger and garlic and lime leaves and cook for about 3-4 mins until the spring onion has softened.

Transfer the spring onion mix to a large bowl with the peas. Add the tahini, lime juice, a tsp of sea salt and pulse using a stick blender until you have a rough smashed mix. You could also do this in a food processor. Taste to season adding more lime or salt if you like.

For the sizzled chillis, slice the chillis into roughly 2mm rounds and add to a small saucepan. Add enough oil to cover them and set them over a low-medium heat for about 10 mins until they are slightly jammy and sizzled. Remove the chillis using a slotted spoon and transfer to a kitchen towel lined plate allowing any excess oil to drain.

Spoon the smashed peas onto a serving bowl or plate. Garnish with toasted sesame oil, toasted sesame seeds and the sizzled chillis.