



Pea Guacamole

From: Jeff Spurgess

Serves: 20+

Prep Time: 30 min

Cook Time: 1.5 hours

Instructions

- 1) In food processor add peas, green onion whites, 1 jalapeno, 1/2 cilantro, lime juice, and garlic—make smooth.
- 2) Chop all items finely and stage them in one big bowl with tomatoes
- 3) Mix in pea green concoction from food processor
- 4) Eat

Notes

This will store way better than avocado guacamole. If you want to add fresh avocado right before serving it wouldn't kill you!

Ingredients

- Frozen Peas—1 bag thawed but still cold
- Onion—one medium finely diced
- Green onion—5 stalks finely sliced
- Jalapeno—6 large de-seeded finely chopped
- Poblano—1 cup finely diced
- Cilantro—1 bunch finely chopped
- Lime Juice—2 limes
- Garlic—3 cloves
- Pineapple—1 cup diced
- Petite diced tomatoes—2 large cans, drained.
- Salt—2 tablespoons
- Avocado (optional)

