Homemade mushy peas!



You will need:

- 500g frozen peas
- 25g butter
- 3 sprigs of mint (chopped)
- Freshly ground black pepper
- Salt

What to do:

Step 1

Cover the peas with water in a shallow pan and place on a medium to high heat.

Step 2

Bring the water to boil, cover the pan and allow to simmer for 3 minutes.

Step 3

Drain the peas and transfer to a bowl.

Step 4

Add the butter and mint and mash with a potato masher and season to taste.





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Activity taken fro