

# Slimy Sludge

**Season:** Halloween

**Serves:** 30 tastes

**Fresh from the garden:** broad beans, mint leaves.

**Equipment:**

Small saucepan

Colander

Electronic scales

Food processor

Grater

**Ingredients:**

250g broad beans, cooked

250g frozen peas

3 tablespoons olive oil

1 ½ tablespoons lemon juice

50g Parmesan cheese, grated

Salt and pepper

Mint for garnish

**What to do:**

1. Bring a small saucepan of water to the boil. Add frozen peas and cook for 2 minutes. Drain in the colander. Run under cold water to stop the cooking. Add to the food processor bowl.
2. Discard the tough outer skins from the broad beans and add the beans to the food processor.
3. Add the olive oil, lemon juice, salt and pepper and pulse. If you need to make a dairy free serve, remove a portion now. Add the Parmesan cheese and pulse again until the dip is well mixed, but still a bit lumpy.
4. Divide between 3 serving bowls and sprinkle with a little mint for garnish.

**Notes:** Serve with Lebanese crisps and veggie sticks.