

Pea Guacamole Grave



INGREDIENTS

2 cups fresh or frozen peas
Kosher Salt
3 ripe avocados
1 to 2 tablespoons freshly-squeezed
lemon or lime juice
3 tablespoons canola or vegetable oil
Baked tortilla chips, for garnish

INSTRUCTIONS

Place peas in a small pot over medium heat and add enough water to just cover the peas and a pinch of salt. Cook until bright green and just al dente, about 2 minutes. Drain, reserving about 1/3 cup of the cooking liquid.

Combine cooking liquid, avocados, and peas in a food processor fitted with a blade and pulse until small pieces of peas remain. Add lemon or lime juice, season with salt, taste, and adjust as desired. Feel free to leave the guacamole as is or dress it up with tomatoes, green onions, cilantro, chile garlic sauce, or chopped jalapenos, as desired.

Spread guacamole in a rimmed serving dish then arrange tortilla chips so they look like tombstones then serve.