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Sweet Pea Mash

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 3 1/3 cup(s) peas, frozen, (1 pound)
- 3 tablespoon water
- 1/4 teaspoon salt
- 2/3 cup(s) sour cream, reduced-fat
- 1/4 teaspoon pepper, white
- 1/4 cup(s) scallion(s) (green onions), or chives, minced
- 2 slice(s) bacon, cooked and crumbled

Preparation

1. Heat peas, water and salt in a medium saucepan over medium-high heat, stirring often, until the peas are heated through, 6 to 10 minutes.

2. Transfer to a food processor; pulse with sour cream and pepper until a chunky puree forms. Pulse in scallion greens (or chives) and bacon.