

Spring Pea Toast

Minted Pea Pistou:

1/2 Cup Fresh Mint, Lightly Packed
1 Cup Fresh Spinach, Lightly Packed
3 Tablespoons [Garlic Oil](#)
2 Tablespoon Lemon Juice
1 Pound (3 Cups) Fresh, Blanched or Frozen, Thawed Green Peas
1/2 Teaspoon Salt
1/4 Teaspoon Ground Black Pepper

For Assembly:

4 Thick Slices Toast
1 Cup [Vegan Ricotta](#)
1/2 Cup Fresh Peas
Pea Shoots or Sprouts (Optional)
Edible Flowers (Optional)

Place the mint, spinach, garlic oil, and lemon juice in your food processor and blend until the leaves are all broken down and the mixture is fairly smooth. Pause to scrape down the sides of the container as needed to make sure everything gets incorporated. Add in the peas, salt, and pepper, and pulse until spreadable but still slightly coarse.

The pea pistou can be prepared in advance and stored in an airtight container in the fridge for 3 - 4 days.

To assemble the toast, layer on a thick schmear of vegan ricotta on each slice of bread, followed by the pea pistou and topped with fresh peas, pea shoots, and edible flowers if desired. Savor a taste of spring, no matter the weather outside!

Makes 4 Servings

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