

Two-Way Peas, Please

Makes 2 cups of dip or spread; or 1 cup of dip plus about 8 patties

The season's green peas inspire this quick-cooking, two-fer recipe. The dip offers a bright alternative for snacking and makes a fun spread for sandwiches. With a few added ingredients, it turns into the batter for patties fit for room-temperature dinner, lunch, or as a base for eggs Benedict.

The dip can be refrigerated for up to 3 days, covered with plastic wrap directly on the surface. The patties freeze well; for best quality, do not use frozen peas for either preparation.

INGREDIENTS

FOR THE DIP

2 tablespoons **extra-virgin olive oil**
1 **medium shallot** (2 lobes), minced
About 1 pound (3 heaping cups) **fresh green peas**
Salt
½ cup **water**
Freshly ground black pepper
¾ cup **grated Parmigiano-Reggiano cheese**
Handful of **fresh mint** or **tarragon leaves**

FOR THE PATTIES

½ large **Granny Smith apple**, cored and finely chopped
Handful of **flat-leaf parsley** or **cilantro leaves**, coarsely chopped
¼ cup **grated Parmigiano-Reggiano**
1/2 cup **well-stirred tahini**
1 **large egg**
About 5 ounces (1 heaping cup) **fresh green peas**
Grapeseed or **sunflower oil**
Flaky sea salt, for serving

DIRECTIONS

For the dip: Heat the **oil** in a large nonstick skillet over medium heat, until it shimmers. Add the **shallot** and cook for a few minutes, just until softened and translucent. Stir in the **peas** and season lightly with **salt**, then add the **water**. Cook for about 5 minutes or just until the peas have brightened in color. Season lightly with the **pepper**.

Transfer the pan's contents to a food processor or blender. (If using a blender, remove the center knob of the blender lid so steam can escape before putting the lid on.) Pulse/blend on low speed until the peas have broken down, then add the **cheese** and **mint** or **tarragon**. Puree until fairly smooth and thick. Transfer to a serving bowl or container; taste, and season with **salt** and/or **pepper**, as needed.

For the patties: Place 1 cup of the **dip** (see above) in a mixing bowl. Add the **apple**, **parsley** or **cilantro**, **tahini**, and **egg**; stir until well incorporated. Stir in the **peas**, cover, and refrigerate for 15 minutes (to firm up).

Heat a few tablespoons of the **oil** in a large nonstick skillet over medium heat, until it shimmers.

Meanwhile, uncover the chilled pea batter. Use 2 spoons to drop dollops into the pan, forming 4 patties that are about 3 inches across. Cook for about 4 minutes, or until evenly browned on the bottom; use two thin, flat, flexible spatulas to release the patties' edges before turning them over to cook on the second sides. Cook just until lightly browned on the second sides. Transfer to a platter and sprinkle lightly with **flaky salt**. Repeat to cook the remaining batter.