



## Ginger-Miso Sweet Pea Spread

By Dylan Sabuco

**Prep Time** 5 / **Cook Time** / **Serves** 4 - 6

### Fun-Da-Mentals Kitchen Skills

**blend:** to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**spread:** to apply a food, like butter, soft cheese, nut butter, jam, or frosting to another food, such as a cracker, bread, or cake using a butter knife or spatula.

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

### Equipment

- Cutting board + kid-safe knife or grater
- Measuring spoons
- Dry measuring cup
- Blender (or immersion blender)
- Medium bowl
- Whisk

### Ingredients

#### Ginger-Miso Sweet Pea Spread

- 1 C frozen green peas
- 2 T miso paste or 2 tsp soy sauce **\*\***(for GLUTEN/SOY ALLERGY sub 2 tsp coconut aminos)**\*\***
- 1/2 inch piece ginger root

1 T vegetable oil

1 pinch of salt

## Food Allergen Substitutions

### Ginger-Miso Sweet Pea Spread

**Gluten/Wheat:** Substitute 2 tsp coconut aminos for 2 T miso paste or 2 tsp soy sauce in Spread.

**Soy:** Substitute 2 tsp coconut aminos for 2 T miso paste or 2 tsp soy sauce in Spread.

## Instructions

### Ginger-Miso Sweet Pea Spread

#### peel + mince

Peel and mince or grate roughly a **1/2 inch piece of fresh ginger root**. You will need about **1 teaspoon of minced ginger** for the next step.

#### combine + blend

Measure the following ingredients and place them in the bottom of a blender or a medium mixing bowl if using an immersion blender: **1 cup frozen green peas, 2 tablespoons miso paste, 1 teaspoon minced ginger root, 1 tablespoon vegetable oil, and 1 pinch of salt**. Blend this mixture thoroughly. Add a splash of cold water or oil to achieve the desired smoothness.

#### spread + serve

Remove the spread from the blender and place it in a bowl. Whisk the mixture to make it extra fluffy. Then spread a tablespoon of the Ginger-Miso Sweet Pea Spread over the Korean Jeon Savory Pancakes (see recipe) or use as a dip and enjoy!

## Featured Ingredient: Peas!

Hi! I'm Peas!

"Hi, there! Let's see if you can guess what we are. We grow in shells; you might see us frozen in winter, fresh in spring, and canned all year round; and sometimes we're "split" and cooked in soup! You guessed it! We're Peas! We're good in salads, soups, casseroles, mixed with corn and other vegetables, and all by ourselves! We can be tricky to eat, but if we slide off your fork, you can spear us or use your knife to push us back on. Or, you might even try eating us with chopsticks!"

History

Peas in the wild are found in the Mediterranean Basin, the Middle East, and Central Asia. Archaeological evidence dates peas in Iraq and Turkey to 7,500 BCE. Domesticated peas were developed from wild peas starting in the late Neolithic Era (around 5,000 BCE). Peas are one of the oldest crops to be cultivated. The oldest pea ever found was 3,000 years old and was discovered on the border of Burma and Thailand. During the Middle Ages, peas were a large part of people's diets in the Middle East, North Africa, and Europe.

In the 17th and 18th centuries, peas started being picked when they were green and immature. In England, new cultivars or varieties of peas were developed that they called "garden" or "English" peas. Thomas Jefferson grew more than 30 pea cultivars at his Monticello estate in Virginia.

Clarence Birdseye, known by many as the founder of the modern frozen food industry, was the first individual to freeze peas.

The world record for the most peas eaten in an hour is 7,175 peas, held by Janet Harris of Sussex, England, in 1984. She ate one pea at a time with chopsticks!!

## Anatomy & Etymology

Peas are members of the Fabaceae or Leguminosae family, commonly known as legumes, including peanuts, chickpeas, licorice, alfalfa, beans, carob, and soybeans.

Peas are edible, usually green, round seeds that grow in a pod. The pea pods are technically a fruit because they have seeds and grow from a flower, but peas are eaten as a vegetable.

Pea plants are annual plants, living for about one year. At the end of their life cycle, they can be cut back to the root, which decomposes, releasing nitrogen into the soil for the next crop of plants.

The singular term "pea" was back-formed in the mid 17th century by removing the "se" from the word "pease," which was mistakenly construed as a plural form. "Pease" came from the Old English "pise," from the Latin "pisum," from the Greek "pison."

## How to Pick, Buy, & Eat

You can pick garden peas about three weeks after flowering. The pods of shelling peas or garden peas are inedible and will swell with the growth of the peas, becoming cylindrical before harvesting.

Snow peas and sugar snap peas are edible pods ready to harvest about a week after flowering. The pods can be picked when they're about two to three inches long before they begin to swell and just as the seeds or peas begin to develop.

For the best taste, you'll want to eat the peas as soon after harvesting as possible. Fresh peas will last in your refrigerator for up to one week. The more peas you pick, the more the plant will produce.

Frozen peas are almost as tasty as fresh ones because the growers freeze them within two and a half hours of being picked. Plus, they quickly thaw when added to hot foods.

You can cook and serve peas alone as a vegetable, with added butter and salt. You can also add them to

various dishes, such as salads, soups, casseroles, and savory pies. Snow peas and snap peas are often used in stir-fries and Chinese cuisine. Peas can even be mashed and made into a sauce, a spread, or guacamole!

## Nutrition

Peas are loaded with nutrients, including fiber, protein, vitamin C, thiamine, vitamin K, niacin, folate, potassium, and beta carotene. These nutrients improve the body's digestive and immune systems, convert the carbohydrates we eat into energy, metabolize fats and protein, protect skin and eyes, and help prevent bleeding.