

French Cuisine

MADE SIMPLE

French Garden Peas

Les petits pois à la français

 8 people

 5 mins prep time

 20 mins total time

 Easy

INGREDIENTS

- 4 gloves of crushed and chopped garlic
- 2-3 finely chopped shallots
- 7 tbsps (100 g) butter
- ½ tsp thyme
- ½ tsp rosemary
- 1 bay leaf
- About 7 cups (1 kg) of frozen plump sweet peas
- About 5-6 slices (150 g) chopped bacon
- 2 cups (1/2 liter) vegetable stock
- Salt and pepper



DIRECTIONS

1. Melt 2 tbsp of the butter in a very large sauce pan or pot.
2. Once melted, add the shallots, crushed garlic, and herbs in the butter.
3. Sauté for 3-4 minutes on medium being careful not to brown them.
4. Add the frozen peas, chopped bacon, veggie stock, and salt and pepper.
5. Mix, cover, and cook on medium/high for 8 or more minutes until the peas are cooked. Be sure not to overcook the peas or they will lose their vibrant green color.
6. Using a slotted or porous spoon, scoop out all the peas, leaving the broth behind in the pan. Place the peas in a warm serving bowl. Cover the bowl to keep warm.
7. With the leftover broth in the pan, increase the heat and reduce the broth to about ½ cup (120 ml).
8. Once the broth is reduced, add the remaining butter and melt it down in the broth. A creamy, silky, butter sauce will be made.
9. Gently pour the butter sauce over the peas and top with ground pepper.
10. Refrigerates for 5-7 and stores well.

Bon Appetit!
Emilie Anne 

