

Peas with Big Hunks of Feta and Zhoug

from *The Cook You Want to Be*, by Andy Baraghani

Zhoug

1 garlic clove
kosher salt to taste
2 serrano or jalapeno chiles, finely chopped
1/4 cup finely chopped parsley
1/4 cup finely chopped mint
1 tsp ground coriander
1 tsp ground cumin
1/4 cup extra virgin olive oil
1 tsp fresh lemon juice

Combine all ingredients in mortar and pestle and smash into a thick paste, or use a small food processor.

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2 tbsp extra virgin olive oil
1 large shallot, thinly sliced
2 cups shelled fresh or frozen and thawed peas
1/4 cup water
kosher salt
1/2 cup zhoug
4 ounces feta cheese

Pour the olive oil into a skillet and place it over medium-high heat. Add the shallot and cook, stirring now and then, until the shallot starts to soften and get a little browned, 4 to 6 minutes. Add the peas and water to the skillet (or just a splash of water if you're using frozen peas, which are already mostly cooked). Season with salt and pepper and cook, stirring occasionally, until the peas are tender, 4 to 6 minutes for fresh and about 1 minute for ones that have been thawed. Turn off the heat and scrape in the zhoug, stirring until each little pea is flecked with it. Taste a spoonful and adjust the seasoning with more salt, pepper, and/or zhoug.

Spoon the peas into a shallow bowl. Slice the feta into large shards and toss it on the peas before serving.