



## Edamame and Pea Bruschetta

Adapted from [Inspired Taste's Recipe](#)

BAH Note: Use the ratios below as a starting point. I made a double batch of this for a party and decided to add more olive oil until it was as smooth as I wanted it. I also threw in more basil for an additional punch of flavor. And I used fresh peas, because I had them. If using fresh peas instead of frozen, cook them in a separate pot. They will take longer than the edamame to soften.

- 1 cup frozen shelled edamame
- 1/2 cup frozen peas
- 1 garlic clove, roughly minced
- 2 scallions, chopped
- 1/4 cup basil leaves
- 1/4 cup olive oil
- 1/4 cup Parmesan cheese
- salt and pepper
- 1 French baguette sliced

Prepare an ice bath in a large bowl and set aside.

Bring a pot of salted water to a boil, add and the edamame, cook for 4 to 6 minutes or until just tender, then add the peas and cook for another minute or two.

Remove the edamame and peas from the boiling water and transfer them to the ice bath to cool and stop cooking. Once cooled, drain and set aside.

Pulse the garlic and scallion in a food processor until roughly chopped. Add the basil leaves, edamame, and peas and pulse a few times until the mixture is roughly chopped. With the food processor running, slowly stream the olive oil into the mixture until looks like a thick pesto. Add the parmesan cheese, a pinch of salt and freshly ground pepper and continue to process until it reaches your desired texture.

Serve on top of toasted baguette slices.