*This dip goes well served with the Spinach Balls but is good as a general dip too.*

**Pea, Feta & Mint Dip**

Serves 4-6

**Ingredients :**

½ lemon

80g frozen petit pois

100g dairy-free feta

3 tbsp rapeseed oil

handful of fresh mint leaves

For the topping

1 tbsp olive oil

small handful of fresh mint leaves

**Method:**

* Squeeze the lemon juice into the food processor.
* Add the slightly thawed petit pois, feta, oil and mint leaves.
* Blitz until well combined but still retaining some texture.
* Scrape into a serving bowl and swirl the top with the back of a spoon to make a small indent.
* Drizzle the olive oil into the dip and garnish with mint leaves.

**Recipe from Speedy Bosh by Henry Firth and Ian Theasby**

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***Notes***

Ordinary peas work fine.

Recommended Feta is Violife Greek White 230g which is 100% Vegan. Available from Waitrose, Tescos and Asda. It is a great non-dairy Feta alternative and it has a long shelf life when kept in the fridge.