

Pea, Mint & Fetta Smash with Soft Boiled Egg



Preparation time: 15 mins

Serves: 2 people

User Rating: ★★★★★

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Ingredients

- 2 eggs
- 200g frozen peas
- 50g feta
- Handful mint leaves. finely chopped
- 1/2 shallot, finely chopped
- Zest and juice of 1/2 lemon
- 1 tbsp olive oil
- Fresh parsley leaves, roughly chopped, to serve

Method

1. Place eggs in a pot of boiling water. If using eggs straight from the fridge, place them in a saucepan filled with cold tap water on the stove, and bring the water to boil. Start the timer when the water begins to boil and set for 4mins for a soft-boiled "jammy" yolk. Remove eggs

from the pot and place under cold running water to stop the eggs from cooking and make them easier to peel.

2. While eggs are boiling, place the peas in a separate saucepan in boiling water for 1-2 minutes, drain.
3. Place peas in a bowl, and add fetta, mint, shallots, lemon juice and zest, and olive oil to a bowl and mash with a fork. Season with salt and pepper.
4. Divide the smashed peas mixture between two plates and make a divet/indent in the middle with the back of a spoon so it looks like a nest. Cut the boiled egg in half and place in the divet. Top with fresh parsley leaves. Drizzle with a little extra olive oil and lemon juice, if desired.