

Green peas curry vinaigrette, tangy yogurt, crunchy won ton chips

Recipe for 2

Description

Ingredients

Green peas

- 100 Gr Peas
- 2 Tbsp Olive oil
- 1 Tbsp White balsamic vinegar
- 0.50 Tsp Tabasco
- 1 Tsp Curry powder
- 0.50 Unit(s) Lime juice

- Salt and pepper

Yogurt

- 0.50 Unit(s) Lime juice
- 75 Gr Plain greek yogurt 0%
- 1 Dash(es) Olive oil

- Salt and pepper

Garnish

- 4 Leaf(ves) Wonton wrappers
- 1 Unit(s) Lemon zests
- 4 Dash(es) Olive oil
- 3 Sprig(s) Fresh cilantro
- 1 Unit(s) Green onion

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Resting time **15 mins**

Before the Class

Bring to a boil a pot of salted water and cook the peas for 5 to 8 min. Taste to make sure they re cooked. Drain and pour in ice cold water to fix the color.

Remove cilantro leaves from the stems.

Press the lime juice.

You will need 2 big bowls and 2 spoons for this recipe.

Prep

In a bowl, mix with a whisk white balsamic vinegar or apple cider with olive oil.

Add the hot sauce and the curry powder or cumin.

In another bowl with the peas, pour 2 large spoons of the vinegar dressing and let infuse in the

fridge.

Won ton chips

Slice all the won ton squares diagonally.

On a baking tray with parchment paper, drizzle a dash of olive oil, season with salt and pepper on the won tron triangles and bake them in the oven for about 5 minutes.

Remove from oven once golden and let cool down aside.

Yogurt

In another bowl, pour the yogurt, add half of the lime juice and season with salt, pepper and olive oil. Mix well.

Plating

Arrange on a plate a bit of yogurt, make a well and pour some green peas in the well.

Add some green onions and garnish with some chips around.

Sprinkle some curry powder and drizzle with a dash of olive oil.

Bon appétit!