



Sweat Pea Guacamole

PAIRED WITH MAYU PEDRO XIMENEZ



This evergreen sweet pea guacamole is the perfect match to the lively acidity & crisp minerality of the Mayu PX.

MAKES 2 CUPS

- 4 tablespoons extra virgin olive oil
- 2 tablespoons fresh lime juice
- 1/2 cup chopped fresh cilantro
- 1 jalapeño, seeded and chopped
- 1 pound frozen petite sweet peas, thawed
- 1/4 teaspoon ground cumin
- 1 teaspoon sea salt
- 2 tablespoons diced red onion *(optional)*
- Fresh crudites, root vegetable chips, tortilla chips, baked sweet potato rounds for serving

INGREDIENTS

Combine oil, lime juice, cilantro and jalapeño in a blender or food processor and blend until roughly pureed. Add peas, cumin and salt and blend until smooth. Scrape into a bowl and add the red onion, if using. Season to taste with more salt and freshly ground black pepper.

Serve with Mayu Pedro Ximenez

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