



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Pea Soup with Ham

### Ingredients

- 8 cups vegetable broth
- 3 celery ribs, small diced
- 2 tsp dried sage
- 2 tbs oil
- 1 lb dried peas
- 1 lb cooked ham, diced
- 1 tsp kosher salt
- ¾ cup frozen carrots, diced
- ½ cup pepitas (green pumpkin seeds)
- ½ tsp white pepper

### Directions

Roast the pepitas in a nonstick pot, stirring lightly for even roasting. Once the pepitas are lightly browned, transfer to a small bowl. In the same pot, sear the cooked ham also until just browned then transfer to a plate. If needed, heat the oil in the pot. Add the celery and onion. Sauté over medium heat until the celery and onions are tender. Stir in the sage, white pepper, and salt. Sauté for another minute. Add in the dried peas and vegetable broth. Cook for about an hour or until peas are tender. Transfer the pepitas back into the pot. Using a submersion blender, puree the soup. Transfer the dice ham back into the pot. Add the frozen carrots. Cook for another 10 minutes. Remove from heat and allow to cool completely. Refrigerate overnight.

## Creamy Pea and Rosemary Cake

### Ingredients

- 1 box yellow boxed cake mix
- 3 eggs
- 1 cup cooked peas
- 1 cup water
- ¼ cup oil

### Directions

Heat your oven to 350F. Grease a Bundt cake pan. Set aside. Puree the peas and water in a blender. Transfer the mixture to a mixing bowl along with the remaining ingredients. Beat on medium until well combined. Pour the batter into the Bundt pan and bake for 60-75 minutes. Allow to cool completely before inverting onto a plate. Slice and serve with Sweet Pea Spread.

## Sweet Pea Hummus Spread

### Ingredients

- 2 Tbs tahini
- 1 ½ cooked peas
- 1 cup garbanzo beans
- 1 Tbs lemon juice
- ½ cup brown sugar
- ½ cup water or milk

### Directions

Place all the ingredients in a blender or food processor. Blend until smooth. Place in an airtight container and refrigerate until ready to use. Spread onto any cake or breakfast bread.