

## Recipe 6



### SMASHED PEAS ON TOAST

We all love things on toast – beans on toast, cheese on toast... Here is a great new idea for things on toast that is super quick and tasty.

**Serves: 4**

**Done in: 25 minutes**

#### Ingredients

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- 2 mugs of frozen peas
- 2 tbsp light mayonnaise
- 1 tbsp mint sauce
- ¼ iceberg lettuce
- 4 slices of bread
- 8 slices of wafer-thin ham
- A handful of grated mozzarella



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#### Method

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**1**

Put the peas in a saucepan and gently heat for a few minutes until they start to steam and are defrosted. Drain off any water and pop them in a bowl to cool for 5 minutes.

**2**

Using a fork or masher, roughly crush the peas. Once the peas are completely cooled, spoon in the mayonnaise and mint sauce. Cut up the lettuce and add this to the bowl with the peas. Give it all a good mix.

**3**

Whack the grill on to high. Toast the bread on both sides under the grill until golden brown, then take it out from under the grill and pop 2 slices of ham on each piece of toast. Spoon over the smashed pea mixture on top of the ham and sprinkle a little grated mozzarella on each.

**4**

Pop the toast back under the grill for a few minutes until the cheese is melted, making sure not to place them too near the grill as they're now piled up high! Put the toast on plates and tuck in.