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Pea Puree

Ingredients (For 2 Rolls):

- One can of peas
- One cup of low carb sour cream
- Two tablespoons of olive oil
- One teaspoon of kosher salt
- A splash of garlic powder

Preparation And Service:

Once the peas are strained, put them into a blender with the sour cream and olive oil. Blend for two to three minutes. Stop blender before adding salt and garlic. Blend again for one minute, until the puree is smooth.

This puree can be kept in the refrigerator for five days, and you can freeze it up to three months. This puree is for the guys who do not like dry food so much and want a gourmet taste.