

Elizabeth's Rainbow Veggie Board with 3 Dips

Veggies of your choice (suggestions: carrots, radishes, cucumber, zucchini, peppers, celery)

For the Herb Salsa Verde/Chimichurri

1/2 shallot
3 tbsp lemon juice
2-3 cups herbs of choice (suggestions: basil, parsley, cilantro, mint)
Olive oil to taste
Salt & pepper to taste

Finely chop shallot and place in a bowl with the freshly squeezed lemon juice; let sit for 5 minutes to let the onion pickle just slightly. Place herbs in a food processor and chop. Add all other ingredients and puree until desired texture is reached.

Pimento Cheese Dip

1 cup grated white cheddar
1 cup grated sharp yellow cheddar
1 jar pimentos, drained
1 cup mayo
1/4 cup chopped fresh chives
1 tbsp cayenne pepper
1bsp chipotle chili pepper

Combine all ingredients in a bowl and stir. Salt to taste.

Easy Garlic Pea Dip

1 bag fresh or frozen peas
5 cloves garlic, chopped
1/2 cup parmesan cheese
1/2 cup pine nuts
1-3 sprigs of mint, leaves only (depending on how much you like mint)
1/4 olive oil, more if needed
salt to taste

Blanch the peas quickly for 60-90 seconds in boiling water. Combine all ingredients in a food processor and puree, adding more olive oil as needed until desired texture is reached. You can also add some of the water from the boiling peas if you'd prefer to use less olive oil.