



Vibrant English Spring Pea Soup + Buttery Yorkshire Puddings + London Fog Kid-Friendly Tea

By Dylan Sabuco

Prep Time 20 / **Cook Time** 35 / **Serves** 4 - 6

Shopping List

FRESH AND FROZEN

2 C frozen peas

1 C baby spinach

1 garlic clove

DAIRY AND EGGS

1 C heavy cream ****(see allergy subs below)****

3 T unsalted butter ****(see allergy subs below)****

1 1/2 C whole milk ****(see allergy subs below)****

3 large eggs ****(see allergy subs below)****

PANTRY

1 vegetable bouillon cube ******

1 tsp salt + more to taste

1/2 tsp ground black pepper + more to taste

1 C all-purpose flour ****(see allergy subs below)****

2 tsp honey

1/4 tsp pure vanilla extract ****(see allergy subs below)****

2 decaf Earl Grey tea bags

- HAVE ON HAND
- 3 C water
- 1 1/2 C hot water

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

simmer: to cook a food gently, usually in a liquid, until softened.

bake: to cook food with dry heat, as in an oven.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

pour: to cause liquid, granules, or powder to stream from one container into another.

simmer: to cook a food gently, usually in a liquid, until softened.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Large pot
- Immersion blender (or stand blender)
- Measuring spoons
- Dry measuring cups
- Liquid measuring cup
- Wooden spoon
- Ladle
- Oven
- Muffin pan

- Whisk

Ingredients

Vibrant English Spring Pea Soup

- 1 T unsalted butter **** (for DAIRY ALLERGY sub 1 T vegetable oil) ****
- 2 C frozen peas
- 1 C baby spinach
- 1 garlic clove
- 1 C heavy cream **** (for DAIRY ALLERGY sub 1 C coconut cream) ****
- 1 vegetable bouillon cube ******
- 3 C water
- 1 tsp salt + more to taste
- 1/2 tsp ground black pepper + more to taste

Buttery Yorkshire Puddings

- 3 large eggs **** (for EGG ALLERGY sub 3 T ground flaxseeds + 3/4 C water, whisked) ****
- 1 C whole milk **** (for DAIRY ALLERGY sub dairy-free/nut-free milk) ****
- 1 C all-purpose flour **** (for GLUTEN ALLERGY sub 1 1/4 C gluten-free/nut-free all-purpose flour) ****
- 2 T unsalted butter **** (for DAIRY ALLERGY sub 2 T vegetable oil) ****

Steamy London Fog Kid-Friendly Tea

- 1 1/2 C hot water
- 1/2 C whole milk **** (for DAIRY ALLERGY sub dairy-free/nut-free milk) ****
- 2 tsp honey
- 1/4 tsp pure vanilla extract **** (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label) ****
- 2 decaf Earl Grey tea bags
- ice, optional

Food Allergen Substitutions

Vibrant English Spring Pea Soup

Dairy: For 1 T unsalted butter, substitute 1 T vegetable oil. Substitute coconut cream for heavy cream.

Gluten/Soy/Nightshade: Check bouillon label for possible allergens and omit if necessary.

Buttery Yorkshire Puddings

Egg: For 3 large eggs, substitute 3 T ground flaxseeds + 3/4 C water and whisk until absorbed and thickened.

Dairy: Substitute dairy-free/nut-free milk. For 2 T unsalted butter, substitute 2 T vegetable oil.

Gluten/Wheat: For 1 C all-purpose flour, substitute 1 1/4 C gluten-free/nut-free all-purpose flour.

Steamy London Fog Kid-Friendly Tea

Dairy: Substitute dairy-free/nut-free milk.

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Instructions

Vibrant English Spring Pea Soup

intro

Pea soup is a thick and hearty dish made from green peas. It is often made with onions, carrots, and sometimes ham or bacon for added flavor. Pea soup is typically blended to achieve a smooth texture, although some variations may leave it chunky. This comforting soup is popular in many cuisines and is often enjoyed warm, particularly in cooler months.

measure + simmer

Into a large pot, measure **1 tablespoon unsalted butter**, **2 cups frozen peas**, **1 cup baby spinach**, and **1 garlic clove**. Turn the heat to medium. Measure and pour in **1 cup heavy cream**, **1 vegetable bouillon cube**, **3 cups water**, **1 teaspoon salt**, and **1/2 teaspoon black pepper**. Bring the mixture to a simmer.

simmer + blend

Let the pea soup ingredients simmer for 5 to 10 minutes or until the spinach is very wilted. Then, using an immersion blender, blend the ingredients until you have a smooth, green, and creamy pea soup in your pot. (You can also carefully pour the soup into a stand blender, blend it, and then pour it back into your pot.) Simmer for 5 to 10 more minutes until the consistency is to your liking.

safety tip

You can transfer the soup to a bowl or pitcher to blend if needed. The hot soup might splash in the skillet. Be extra careful, however you blend the soup. Hot liquids are dangerous when blending because small splashes can cause burns.

season + serve

Add any extra **salt or pepper** to your taste. Finally, ladle the soup into bowls and enjoy it alongside some **Buttery Yorkshire Puddings!**

Buttery Yorkshire Puddings

intro

Yorkshire pudding is a traditional British dish made from a simple batter of flour, eggs, and milk. It is typically baked in the oven in hot lard, resulting in a puffy, golden exterior with a soft, airy interior. Often served as a side dish with roast beef and gravy, it is a staple of the classic Sunday roast. The only difference in this SFC version will be the exclusion of lard. Butter will work just fine for our home kitchens.

measure + whisk

In a mixing bowl, measure and whisk **3 large eggs, 1 cup whole milk,** and **1 cup flour.** You are looking for a light pancake batter consistency.

melt + bake

In a muffin pan, evenly divide 2 tablespoons of butter into each of the wells. Then, place the pan in your oven. Preheat the oven to 375 F. The butter will melt while the oven preheats. Once melted, carefully remove the pan from the oven and pour roughly 2 tablespoons of the batter into each well of the **hot** muffin pan. Then, slide the pan back into the oven. The next part is very important: **Do not open the oven at all.** You want to keep the steam trapped in the oven to puff your Yorkshire pudding. Bake the puddings for 10 minutes or until golden brown and puffed.

scrumptious science

Steam is created when water changes its state from liquid to gas. When cooking, you will see steam rising from pots of boiling water because the heat is causing the water to boil and evaporate. Sometimes, you will see steam rising from pots or pans that you didn't add any water to. That is because almost everything you cook has water in it! Vegetables are made up of, on average, 75 percent water. When the water inside your favorite vegetable is heated, it becomes steam. Gases like steam and CO2 can be essential in certain recipes to make them rise. Steam is also used to power and clean engines on certain machines!

serve + dunk

Serve immediately with soup, like our **Vibrant English Spring Pea Soup.** Yorkshire pudding is great for ripping and dipping in sauces and soups. Eat and enjoy and then "tuck in," as they say in England (or "start eating")!

Steamy London Fog Kid-Friendly Tea

measure + whisk

In a large pot, measure and add **1 1/2 cups hot water**, **1/2 cup whole milk**, and **2 teaspoons honey**. Whisk to combine. Turn the heat to medium. Heat the mixture until steam rises from the pot then remove from the heat.

scrumptious science

Steeping is when you allow tea or other flavorful ingredients to soak in liquid and transfer their flavor to the liquid. Steeping tea can be a quick process when you use boiling water.

measure + pour

Add **1/4 teaspoon vanilla extract** and **2 decaf Earl Grey tea bags**. Allow the mixture to steep (or sit in a warm, safe place) for 10 minutes. Pour the sweet, delicious tea into cups over ice, or drink it warm. Enjoy!

Featured Ingredient: Peas!

Hi! I'm Peas!

"Hi, there! Let's see if you can guess what we are. We grow in shells; you might see us frozen in winter, fresh in spring, and canned all year round; and sometimes we're "split" and cooked in soup! You guessed it! We're Peas! We're good in salads, soups, casseroles, mixed with corn and other vegetables, and all by ourselves! We can be tricky to eat, but if we slide off your fork, you can spear us or use your knife to push us back on. Or, you might even try eating us with chopsticks!"

History

Peas in the wild are found in the Mediterranean Basin, the Middle East, and Central Asia. Archaeological evidence dates peas in Iraq and Turkey to 7,500 BCE. Domesticated peas were developed from wild peas starting in the late Neolithic Era (around 5,000 BCE). Peas are one of the oldest crops to be cultivated. The oldest pea ever found was 3,000 years old and was discovered on the border of Burma and Thailand. During the Middle Ages, peas were a large part of people's diets in the Middle East, North Africa, and Europe.

In the 17th and 18th centuries, peas started being picked when they were green and immature. In England, new cultivars or varieties of peas were developed that they called "garden" or "English" peas. Thomas Jefferson grew more than 30 pea cultivars at his Monticello estate in Virginia.

Clarence Birdseye, known by many as the founder of the modern frozen food industry, was the first individual to freeze peas.

The world record for the most peas eaten in an hour is 7,175 peas, held by Janet Harris of Sussex, England, in 1984. She ate one pea at a time with chopsticks!!

Anatomy & Etymology

Peas are members of the Fabaceae or Leguminosae family, commonly known as legumes, including peanuts, chickpeas, licorice, alfalfa, beans, carob, and soybeans.

Peas are edible, usually green, round seeds that grow in a pod. The pea pods are technically a fruit because they have seeds and grow from a flower, but peas are eaten as a vegetable.

Pea plants are annual plants, living for about one year. At the end of their life cycle, they can be cut back to the root, which decomposes, releasing nitrogen into the soil for the next crop of plants.

The singular term "pea" was back-formed in the mid 17th century by removing the "se" from the word "pease," which was mistakenly construed as a plural form. "Pease" came from the Old English "pise," from the Latin "pisum," from the Greek "pison."

How to Pick, Buy, & Eat

You can pick garden peas about three weeks after flowering. The pods of shelling peas or garden peas are inedible and will swell with the growth of the peas, becoming cylindrical before harvesting.

Snow peas and sugar snap peas are edible pods ready to harvest about a week after flowering. The pods can be picked when they're about two to three inches long before they begin to swell and just as the seeds or peas begin to develop.

For the best taste, you'll want to eat the peas as soon after harvesting as possible. Fresh peas will last in your refrigerator for up to one week. The more peas you pick, the more the plant will produce.

Frozen peas are almost as tasty as fresh ones because the growers freeze them within two and a half hours of being picked. Plus, they quickly thaw when added to hot foods.

You can cook and serve peas alone as a vegetable, with added butter and salt. You can also add them to various dishes, such as salads, soups, casseroles, and savory pies. Snow peas and snap peas are often used in stir-fries and Chinese cuisine. Peas can even be mashed and made into a sauce, a spread, or guacamole!

Nutrition

Peas are loaded with nutrients, including fiber, protein, vitamin C, thiamine, vitamin K, niacin, folate, potassium, and beta carotene. These nutrients improve the body's digestive and immune systems, convert the carbohydrates we eat into energy, metabolize fats and protein, protect skin and eyes, and help prevent bleeding.