

## SPRING VEGETABLE DIP

1 shelled or frozen peas  
1/2 pound asparagus, bottoms snapped off  
1/2 pound green beans, trimmed  
3 to 4 green onions, green parts only, chopped  
1 to 2 cups whole-milk ricotta cheese  
Extra-virgin olive oil  
Salt and pepper  
2 cloves garlic

Bring a large pot of salted water to a boil.

Add the peas (if fresh, if frozen add them for the last minute), asparagus tips, beans and green onions and cook until bright green and crisp-tender, about 3 minutes. Remove from heat and transfer to an ice bath. Drain and put the whole works plus the garlic, ricotta, salt, pepper and a drizzle of oil in a food processor. Puree until it is the consistency you seek. Add more oil or ricotta if necessary. Taste for seasoning.