Warm Peas with Butter and Chives

6 small pea side portions, about 100 g peas each · Active 5 min · Total 15 min

Ingredients

- 1 lb 5 oz plain frozen peas (600 g)
- 1/4 cup water (60 ml), or packet-directed amount
- 1 tablespoon plus 2 teaspoons butter (25 g)
- 3 tablespoons finely snipped chives (10 g)
- 1/4 teaspoon fine salt (1.5 g)
- 1/8 teaspoon black pepper

Set out

Saucepan with lid, at least 2 qt/1.9 L, Kitchen scissors or knife, Colander if draining needed, Serving bowl, Food thermometer for reheating leftovers

Allergens

Milk; check frozen-pea labels for shared-equipment information. Check labels and substitutions.

Make it

1. Put frozen peas and water in the saucepan. Cover, bring to a simmer and cook 4–6 minutes or for the full packet-directed time, stirring carefully once or twice, until cooked through. Add water only as the packet requires and prevent boiling dry.

2. Drain excessive water if present, keeping steam away from hands. Take off heat and stir in butter, chives, salt and pepper until peas are lightly coated.

3. Transfer to the bowl and serve six small side portions promptly.

Simple still has a cooking boundary

A bag from the freezer is convenient, but the label’s full cooking instruction remains part of the method. The butter-and-chive finish happens only after that stage is complete.

A useful detail

The 15-minute estimate includes washing and snipping chives, heating the small pan and the full pea cooking stage. A longer packet cooking time lengthens the schedule.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier butter deadline. Reheat to 165°F (74°C). Refrigeration is preferred for texture; this finished buttered side does not need another freezing cycle.