Go Green Hummus

¼ cup olive oil
¼ cup diced white onion
2 cloves of garlic, minced
¼ cup vegetable broth
1 cup frozen peas, thawed
1 cup frozen lima beans, thawed
Juice of one lemon
Zest from ½ of a lemon
2 teaspoon chopped fresh rosemary
1 Tablespoon chopped fresh parsley
1 Tablespoon grated parmesan cheese
Salt and pepper to taste

Heat 1 T. of olive oil in a sauté pan and then sauté onions for about 5 minutes on medium heat. Add garlic and sauté for an additional minute. Deglaze the pan with the vegetable broth and remove from heat and cool.

After onions and garlic have cooled, put them in a food processor with the peas and lima beans and blend. While blending, add the remaining 3 Tablespoons olive oil, and the lemon juice. Add the parsley, rosemary, lemon zest, and parmesan cheese. Pulse a couple of times to incorporate ingredients. Taste and adjust seasoning with salt and pepper.

Let hummus sit for at least 30 minutes before serving.