Split Pea Soup



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Recipe by: Laura Vitale

Serves 6

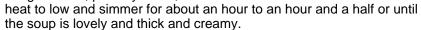
Prep Time: 10 minutes

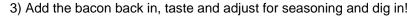
Cook Time: 1 hours 30 minutes

Ingredients

- __1 Tbsp of Olive Oil
- __1 Medium Yellow Onion, minced
- __2 Stalks of Celery, diced
- __2 Carrots, peeled and diced
- __2 Potatoes, peeled and diced
- 3 Slices of Bacon, chopped
- 1 lb Ham Steak, diced
- ___1 lb of Dried Split Peas, rinsed, rained and picked through
- __8 cups of Chicken Stock
- __4 Sprigs of Thyme
- __1 tsp of Dried Oregano
- __Salt and Pepper to taste

- 1) In a dutch oven, add a drizzle of the oil along with the bacon, cook on medium heat until the bacon renders its fat and crisps up around the edges, remove it with a slotted spoon and keep the drippings in the pot.
- 2) Add the onions, celery and carrots, sauté until nice and tender, about 7 minutes, then add the stock, ham, potatoes, thyme, oregano and split peas, bring to a boil, partially cover, reduce the





NOTE: this is a MUST with leftover ham and ham bone from your holiday table!

