

# 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 heat to low and simmer for about an hour to an hour and a half or until the soup is lovely and thick and creamy.

3) Add the bacon back in, taste and adjust for seasoning and dig in!

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

