



Best Ever Split Pea Soup

Jacob · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

8

Description

This easy split pea soup recipe made with dried yellow and green split peas is really tasty and high in fiber. It sticks to your ribs. Use vegetable broth to make it vegan.

Ingredients

— - 1 tablespoon olive oil - 2 cups chopped onion - 2 cups chopped carrot - 2 cups finely chopped celery - 1 ½ teaspoons minced garlic - 1 cup yellow split peas - 1 cup green split peas - 8 cups fat-free chicken broth - 1 ½ teaspoons salt-free seasoning blend - 1 teaspoon salt

Instructions

1. Heat oil in a Dutch oven over medium heat. Add onion
2. carrot
3. celery
4. and garlic; cook and stir until onion is translucent
5. 5 to 7 minutes. Stir in broth
6. split peas
7. and seasoning blend; cover and bring to a boil. Reduce heat to low and simmer
8. stirring frequently
9. until split peas are tender
10. about 2 ½ hours. Puree the soup with an immersion blender and serve.