Curry Split Pea Soup

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Dificult

Medium

Servings

20

Description

We set out to make some split pea soup and thought the flavor would be improved by adding some curry to it Its wonderful on its own or over rice

Ingredients

- - 3 tablespoons olive oil - ¼ cup lemon juice - 8 cloves garlic
- minced - 3 carrots
- sliced - 2 white onions
- sliced - 6 stalks celery
- sliced - 10 cups water - 8 cubes chicken bouillon - 2 cups dried split peas - 1 tablespoon Italian seasoning - 1 teaspoon ground cumin - 1 tablespoon salt - 1 tablespoon ground black pepper - ½ teaspoon cayenne pepper - 4 teaspoons curry powder

Instructions

1. In a large soup pot over medium heat
2. heat the olive oil
3. and stir in the lemon juice
4. garlic
5. carrots
6. onions
7. and celery. Cook and stir until the carrots become soft enough to break apart with a fork
8. about 20 minutes. Transfer the vegetables and their juices into a bowl
9. and refrigerate. Once slightly cool
10. place them into a blender
11. and blend until the mixture forms a smooth puree. Pour the water into the soup pot
12. and stir in the chicken bouillon cubes until they dissolve. Pour in the vegetable puree
13. and bring the mixture to a boil over medium heat. Stir in split peas
14. Italian seasoning
15. cumin
16. salt
17. black pepper
18. cayenne pepper
19. and curry powder. Reduce heat to medium-low
20. and cook until the peas soften and break down into a thick soup
21. at least 45 minutes.