

PEA & HAM SOUP

MANSFIELD RESPOND



INGREDIENTS

- 500g green split peas
- 1 tablespoon olive oil
- 1 large onion, diced
- 1 clove garlic, crushed
- 3 medium carrots, diced
- 2 large celery sticks, diced
- 1 potato, diced
- 1 smoked ham hock
- 1 bay leaf
- 8 cups of water
- Salt and pepper

DIRECTIONS

1. Prepare peas by soaking for 6-8 hours and then drain
2. Heat oil in a large pot and sauté onion and garlic for 2 minutes. Add all remaining ingredients. Cover and simmer for approximately 1 hour until all ingredients are cooked and thickened.
3. Remove hock and prepare by removing skin and fat dice ham and set aside, discard bay leaf.
4. Puree soup and season to taste.
5. Add diced ham back to the soup. Heat and stir and be ready to serve. Serves 6.

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