



SPLIT PEA SOUP

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Prep time: 10 mins | Cook time: 2 hours | Yield: 4-6 servings

DESCRIPTION

Featuring dried split peas and fresh vegetables, this split pea soup is the perfect nutritious and delicious recipe to make during the winter!

INGREDIENTS

- 8 cups water
 - 4 stalks celery
 - 10 oz shredded carrots
 - 1 lb dried green split peas
 - 1/2 yellow onion
 - Nutritional yeast to taste
 - Dried oregano to taste
 - Dried parsley to taste
 - Salt to taste
 - Pepper to taste
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INSTRUCTIONS

1. Dice yellow onion and celery
2. In a large pot over medium-high heat, add onion and steam until translucent
3. Add in celery, carrots, dried split peas, and water
4. Stir together all ingredients in the pot and cook over low heat until the peas are softened and the consistency of the soup is creamy
5. Mix in nutritional yeast, dried oregano, dried parsley, salt, and pepper



DID YOU MAKE THIS RECIPE?

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