

# **Split Pea Soup**

**Prep time:**

15 minutes

**Cooking time:**

45 minutes

**Yields:**

8 servings

**Ingredients:**

- 1 yellow onion, diced
- 2 large cloves garlic, minced
- 1 sprig fresh thyme
- 2 cups carrots, diced
- 2 cups red or white potatoes, unpeeled & chopped
- 1 pound dried split green peas
- 8 cups vegetable broth
- salt & pepper to taste

**Directions:**

Spray a large pot and place over medium heat. Add onions, garlic, carrots, potatoes, salt and pepper and sauté until the onions are soft and translucent, 5 minutes. Add the split peas, thyme and veggie broth. Bring to a boil, then simmer uncovered for 45 - 55 minutes, until peas are soft.

Remove thyme sprig. Place 2 cups of soup in a high speed blender. Puree and return to pot. Salt and pepper to taste. Serve hot.