Split Pea Soup
IN A JAR

Enjoy a warm bowl of Split Pea goodness
from this mix made just for you!

You'll need:

7 cups (1.6 liters) water
1 tablespoon olive oil
1 cup carrots, diced (2 carrots)
1 cup celery diced (2 ribs)
1 cup (140 g) diced ham, optional

To make the soup:

In a medium pot, heat the olive oil over medium heat. Add the diced carrots and celery, and sauté for 5-7 minutes, until softened.
Next, pour the contents of the jar into the pot and add water.
Stir to combine.
Bring to a boil, then reduce the heat to low. Cover the pot and let the soup simmer for 45 minutes to an hour, until the peas are tender.
Once the peas are soft, use an immersion blender to blend the soup to your preferred consistency (or transfer the soup in batches to a blender).
Stir in the diced ham if using, let the soup warm through for another 5 minutes, then serve hot.

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