



### **Split Pea Soup With or Without Pork**

I haven't been a pea soup lover but I made this for my step dad after the passing of my mom. He LOVED it both with and without adding a ham bone. It's super easy and healthy which is why I thought I'd share. It literally takes 10-15 minutes to put together!

#### **Ingredients**

- 1 lb. dried split peas
- 1 stalk celery, diced
- 2 large carrots, diced
- 32 oz. low sodium chicken broth
- 3 cups water
- Salt and pepper to taste

#### **Directions**

1. Rinse and pick through peas.
2. Place peas in large pot with celery, carrots, broth and water.
3. Add ham bone (optional).
4. Bring to boil.
5. Reduce heat, cover and simmer until peas fall apart, 1-2 hours.
6. Use immersion blender for creamy texture.
7. Season with salt and pepper.

Adapted from AllRecipes.com for Simply Made Health, LLC