

Pea Soup

Ingredients

- 1 cup green split peas
- 1 carrot
- 1 onion
- 1 cup frozen peas
- 3 tsp minced garlic
- 2 tsp dried marjoram
- 1.5L / 6 cups vegetable stock

Method

1. Soak split peas overnight.
2. Put drained split peas, roughly-chopped carrot and onion, garlic, marjoram, and vegetable stock into a saugepan.
3. Bring to the boil and then simmer (covered) for 1.5 hours.
4. Blend until smooth, then add frozen peas.

Revision #4

Created 2024-12-08 19:07:24 UTC by Anna Pardee

Updated 2024-12-09 21:54:00 UTC by Anna Pardee