

# Split pea soup with ham

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Split pea soup with ham is a nostalgic favorite from our restaurant days. There is something comforting about a warm bowl of split pea soup' especially when it's made with smoky ham and memories of bustling restaurant kitchens. When we had our restaurants, we prided ourselves on serving two daily soups a day. Made fresh each morning and split pea soup with ham was a favorite among our regulars. This hearty , flavorful soup is simple to make comes together in less then 1 hour and it's delicious . Whether served with crusty bread or on it's own, it's comfort food that's perfect anytime of the year!!!

## Good to know about this split pea soup with ham recipe

It's budget friendly: This split pea soup recipe uses simple ingredients, like affordable dry split peas, staple vegetables and leftover ham of cheap ham hocks. making it a great way to stretch your grocery budget.

It's the perfect recipe if you have leftover ham or roasted pork, this is the perfect way to use up those leftovers. The bone adds a deep, smokey flavor, but diced ham works too.

Meal prep friendly, split pea soup stores beautifully and is freezer friendly. Make a big batch, and you'll have lunches and quick dinners ready to go. It last 2-3 days in the fridge and freezes for up to three months.

The soup thickens as it sits. when reheating leftovers add a splash of stock or water to thin it out to your preferred consistency.

Low maintenance cooking , once the soup is simmering. it practically cooks itself. giving you time to prep other dishes and clean up.

This tips make this split pea soup with ham not just delicious but also practical and approachable for any home cook. ENJOY!!!

## Ingredients

- 2 Tbsp. olive oil
- 1 cup each chopped onions+ celery+ carrots
- 1 Tbsp. minced garlic
- 8 oz. dry split peas
- 3 cups chicken stock
- 2 cups water
- 2 smoked ham hocks
- a few bay leaves
- 1 cup fresh or frozen peas
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

## Instructions

1. Start by rinsing the split peas
2. In a stock pot or Dutch oven in the 2 Tbsp. of olive oil over medium high heat saute the celery, carrots, garlic and onion until soft and translucent.
3. Then add the split peas salt and pepper now and mix to combine the flavors then add the chicken stock, water, ham hocks, and bay leaves.
4. Cover and simmer for 45-50 minutes or until the split peas are pureed, if too dry add more water or stock.
5. Remove from the heat. Discard the bay leaves and remove the ham hocks. Remove the ham from the bones , shred and return to the soup add the peas and Italian parsley simmer 5 minutes longer.

6. Ladle into soup bowls top with additional chopped Italian parsley. ENJOY!!!!