Split Pea and Potato Soup with Ham Recipe

Serves 6

2 tablespoons olive oil
1 onion, coarsely chopped
2 small cloves garlic, thinly sliced
8 cups chicken stock or vegetable stock
1 1/2 cups split peas
2 large russet potatoes, peeled and cut into 1-inch cubes
Salt and pepper, to taste
1/2 cup grated Parmesan
1 cup diced ham steak
2 tablespoons chopped parsley (for garnish)

1. In a soup pot over medium heat, heat the oil. Add the onion and cook, stirring occasionally, for 8 minutes, or until softened. Stir in the garlic and cook 30 seconds more.

2. Add the stock, split peas, potatoes, salt, and pepper. Bring to a boil, lower the heat, and set on the cover askew. Simmer for 50 to 60 minutes, or until the peas are very tender.

3. Stir in the Parmesan and puree the soup in batches in the blender until smooth. Or use an immersion blender. Return the soup to the pot and bring to a boil. Taste for seasoning and add more salt and pepper, if you like.

4. Ladle into bowls and garnish with ham and parsley.

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