

— creating delicious stories, at home —



Pea and smoked ham soup

Ingredients

- 50 g butter
- 1 tbsp olive oil
- 1/2 cup chopped carrots
- 1/2 cup chopped Spanish onion
- 1/2 cup sliced leek
- 1/2 cup chopped celery
- 4 cloves garlic
- 1 small red chilli
- 1 litre vegetable stock
- 2 bay leaves
- 2 tbsps fresh oregano
- 1/2 cup split green peas (soaked overnight)
- 1 smoked bacon bone
- 100g Poachers smoked ham, diced
- 1/2 cup chopped parsley
- Salt and pepper to taste

Method

Melt butter and oil, sweat onions, leek and carrot. Add celery, garlic and chilli. Cook for further 5 mins. Add stock, bay leaves, oregano, bacon bone and split peas, bring to the boil. Reduce heat and simmer, stirring occasionally, for 50 mins. Remove flesh from bone and add diced smoked ham. Season with pepper and stir through parsley.

Serves 6

