

INGREDIENTS

- 1.5 cups, prepared and rinsed yellow split peas (or green split peas)
- 1.2kg ham hock
- 2 onions, finely chopped
- 4 carrots, grated
- 2 celery sticks, sliced
- 2 garlic cloves, crushed
- 6 cups water, enough cover to cover. Add more if required
- 4 rashers bacon chopped
- parsley (optional)
- Salt & Pepper to taste

INSTRUCTIONS

1. Place split peas into the base of a slow cooker. Top with ham hock and add onion, carrot, celery, garlic, water.
2. Set slow cooker to low and cook for 8 hours. Remove hock from the dish and remove the meat from the bone. Shred and return to the pot.
3. Serve soup in bowls sprinkled with some parsley and season to taste.



Slow Cooker Pea and Ham Soup

 6-8 servings  8 hours

Something to keep you warm and your belly full in this cooler weather.

This soup is really nice served with Pesto/cheese Turkish Bread!

NOTES

- To cook overnight, place on low setting and cook for approximately 8 hours.
- I put on before work to cook all day. House smells good when you come home.
- Dinner ready
- If you prefer a pureed soup, simply blend the soup once the ham hock has been taken out and then add the shredded ham back into the pot.