Split Peas Soup



Ingredients

- 500 g dried split peas
- 4-5 potatoes, cut in cubes
- 2 onion, finely chopped
- 1 carrot, cut in cubes
- 1 celery (optional), cut in small pieces
- 2 l stock (preferred chicken, could be pork)
- dill
- salt, pepper

Method

1. Prepare peas in a pressure cooker (30-40 min , 2 rings), keep the liquid for the soup later.
2. Fry onion in the pan, until onion starts to yellow.
3. Add carrots, celery, continue frying while constantly stirring.
4. In a pot, add stock, peas, potatoes, and ingredients from the pan.
5. Let it cook for 20 minutes on small heat, until the potatoes are ready.
6. Season with salt, pepper, and dill.

Revision #4
Created 2024-02-17 12:46:00 UTC by Julia
Updated 2025-01-26 14:16:40 UTC by Žygimantas