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Instant Pot Split Pea Soup

6 Quart Instant Pot
leftover ham to taste 2-4 cups more if you like it really meaty
1 medium onion, finely chopped
2 large carrots, diced
2 large garlic cloves, minced
2 cups (1 lb) dry green/yellow split peas, rinsed & drained
2 cups (2 large) potatoes, cubed
11 cups water, low sodium stock or bone broth
3 bay leaves
1 tsp salt
Ground black pepper, to taste
1/3 cup parsley or dill, finely chopped

Instructions

In Instant Pot, add ham, onion, carrots, garlic, split peas, potatoes, water or stock, bay leaves and pepper.

Seal your pressure cooker and cook on high for 25 minutes. Allow a natural release. Your split pea soup will look very thin, don't worry. Save it for tomorrow and it'll be super thick and delicious!

I like to serve my soup with a hearty bread & butter