

Ingredients

- 1 potato diced
- 1 cup dried split peas
- 4 cups of chicken or vegetable stock


Directions


Yield: 6 servings Serving size: 1 cup
Total cost: Serving cost:

1. Place all ingredients in a pot and bring to a boil.
2. Turn heat to a simmer and cook for about 2 hours or until peas and potatoes are cooked.
3. Enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!


- $1 / 2$ cup diced onions
- 1 potato diced
- 1 clove minced garlic
- 1 cup dried split peas
- 1 tsp. salt and pepper
- 2 carrots diced
- 4 cups of chicken or vegetable stock

Directions $\square$ Yield: 6 servings Serving size: 1 cup


Total cost: Serving cost:

1. Place all ingredients in a pot and bring to a boil.
2. Turn heat to a simmer and cook for about 2 hours or until peas and potatoes are cooked.
3. Enjoy!

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## Fast Facts



Featured Food Groups


## Cooking Tips



- Add more of your favorite vegetables
- Add ham and/or bacon
- Make your own stock

Second Harvest is an equal opportunity provider.


## Featured Food Groups



| Nutrition Facts |  |
| :---: | :---: |
| 6 servings per container |  |
| Serving size | 1 Cup |
| Amount Per Serving Calories | 10 |
|  | - ily Value* |
| Total Fat 17 g | 22\% |
| Saturated Fat 8.4 g | 42\% |
| Trans Fat 0g |  |
| Cholesterol Omg | 0\% |
| Sodium 12640mg | 550\% |
| Total Carbohydrate 32g | 12\% |
| Dietary Fiber 5g | 18\% |
| Total Sugars 2g |  |
| Includes 0g Added Sugars | 0\% |
| Protein 4g | 8\% |
| Vitamin D Omcg | 0\% |
| Calcium 255mg | 20\% |
| Iron 0.18 mg | 0\% |
| Potassium 17710mg | 380\% |
| *The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |  |

