

## **Split Pea Soup**

Adapted from 2-Harvest Kitchen



- \_\_\_\_\_
- 1/2 cup diced onions
- 1 clove minced garlic
- 1 tsp. salt and pepper
- 2 carrots diced

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



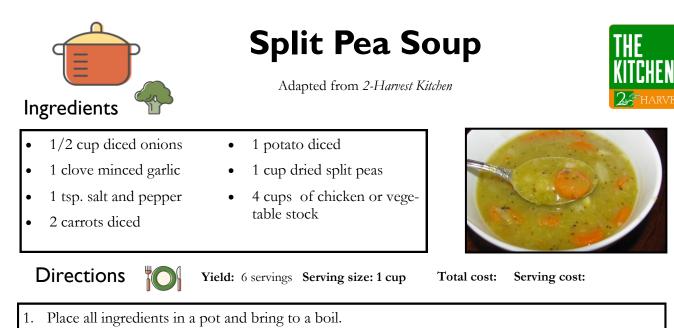


Yield: 6 servings Serving size: 1 cup

Total cost: Serving cost:

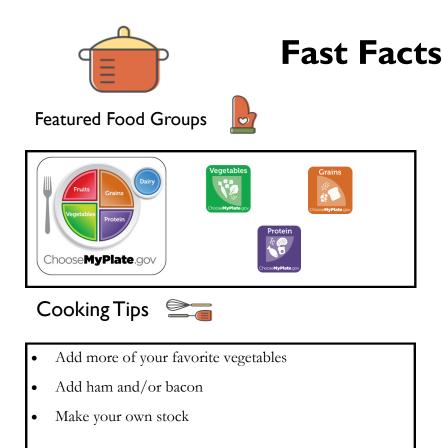
- 1. Place all ingredients in a pot and bring to a boil.
- 2. Turn heat to a simmer and cook for about 2 hours or until peas and potatoes are cooked.
- 3. Enjoy!

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



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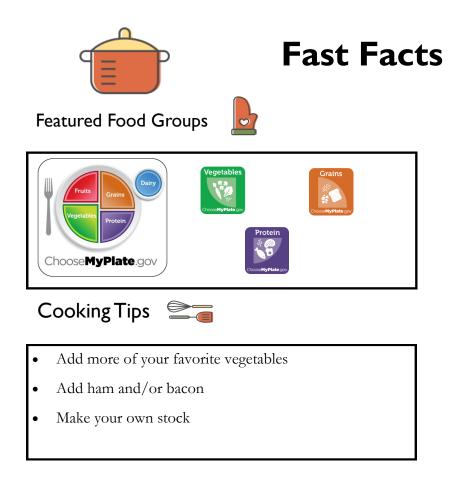






Nutrition F	acts
6 servings per container	
Serving size	1 Cup
Amount Per Serving	
Calories	410
	% Daily Value*
Total Fat 17g	22%
Saturated Fat 8.4g	42%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 12640mg	550%
Total Carbohydrate 32g	12%
Dietary Fiber 5g	18%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 255mg	20%
Iron 0.18mg	0%
Potassium 17710mg	380%
*The % Daily Value (DV) tells you how much serving of food contributes to a daily diet. 2, day is used for general nutrition advice.	

Second Harvest is an equal opportunity provider.





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