



## Instant Pot Split Pea Soup

Recipe By JULIA BROCAILLE

SERVES: 6-8

### INGREDIENTS:

- |                            |  |                            |                                       |
|----------------------------|--|----------------------------|---------------------------------------|
| <input type="checkbox"/> 4 | tblsp. butter                              | <input type="checkbox"/> 1 | lb. bag dry split peas, <i>rinsed</i> |
| <input type="checkbox"/> 1 | onion, <i>diced</i>                        | <input type="checkbox"/> 6 | cups chicken bone broth               |
| <input type="checkbox"/> 2 | large carrots, <i>diced</i>                | <input type="checkbox"/> 2 | bay leaves                            |
| <input type="checkbox"/> 2 | celery stalks, <i>diced</i>                | <input type="checkbox"/>   | salt and pepper, <i>to taste</i>      |
| <input type="checkbox"/> 1 | smoked ham hock, <i>chopped</i> / ham bone | <input type="checkbox"/>   | fresh parsley, <i>garnish</i>         |

### DIRECTIONS:

- ☐ 1. Set instant pot to sauté mode and melt butter. Place carrots, onion, and celery and stir to combine. Sauté for 5 minutes until vegetables are softened.
- ☐ 2. Add split peas, ham, broth, and bay leaves, and stir to combine all ingredients.
- ☐ 3. Cover instant pot with lid and switch from "sauté mode" to "manual" and cook on high pressure for 15 minutes with the pressure valve closed.
- ☐ 4. Once timer has gone off, let pressure naturally decrease for 10-15 minutes before opening the quick release pressure valve.
- ☐ 5. Add salt and pepper, to taste, and stir thoroughly and garnish with fresh parsley.

*Pair with a grilled cheese sandwich for the ultimate comfort meal!*

**Did you make this recipe?**

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