

Leftover Ham Bone and Split Pea Soup

by The Kitchen Tool

type	category	origin
soups and stocks	main or appetizer	western

prep time	cook time	marinate time	serves
15 mins	1 hr 45 mins	n/a	6



Ingredients

- ☐ 2 tbsp olive oil
- ☐ 1 onion - peeled and medium dice
- ☐ 2 carrots - peeled and medium dice
- ☐ 2 large potatoes (e.g. russet, Yukon gold) - peeled and medium dice
- ☐ 3 cloves garlic - minced
- ☐ 1 tsp fresh thyme leaves
- ☐ 1 leftover ham bone - fat trimmed and discarded
- ☐ 2 quarts water
- ☐ 2 cups yellow split peas - rinsed just before adding to pot
- ☐ 2 bay leaves
- ☐ 1 ½ cups leftover ham - medium chop
- ☐ ½ tsp kosher salt or to taste
- ☐ ½ tsp fresh ground pepper to taste
- ☐ 1 tbsp extra virgin olive oil (optional)

Instructions

- ☐ heat Dutch Oven (or large pot) over medium heat
- ☐ add oil and onions – sauté for 5 minutes or until translucent
- ☐ add carrots, potatoes, garlic, and thyme – sauté for 5 minutes
- ☐ place ham bone in Dutch oven
- ☐ add water – turn up heat and bring to a boil
- ☐ turn heat to a simmer
- ☐ skim off any impurities
- ☐ rinse split peas – add to Dutch oven
- ☐ add bay leaves, salt and pepper to taste – stir
- ☐ place lid loosely on dutch oven to maintain a simmer
- ☐ after 1 hr, remove ham bone (remove any meat to chop and add to Dutch Oven)
- ☐ add chopped ham to Dutch Oven – cook for 30 minutes or until desired consistence
- ☐ add salt and pepper to taste
- ☐ turn off heat - remove bay leaves
- ☐ ladle into serving bowls – drizzle with a little extra virgin olive oil

Kitchen Tools

- ☐ cutting board
- ☐ chefs' knife
- ☐ measurement cups
- ☐ 6 - 8 quart Dutch Oven (or large pot)
- ☐ wooden stir spoon
- ☐ large spoon
- ☐ tongs
- ☐ ladle
- ☐ serving bowls

Notes:

- the ham bone and ham will naturally add salt to the stew as it cooks down - use sparingly and add salt to taste



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Instructions Continued....

Kitchen Tools Continued....

Notes cont...



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