

Yellow Split Pea Soup with Bacon

By Camine Pappas

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Prep time 15 minutes/Cook time 35-40 minutes

INGREDIENTS:

One 14 oz package Goya Yellow Lentils, rinsed and drained
2 small carrots diced small
1 half yellow onion diced small
1 large or two medium stalk celery diced small
½ lb bacon, cut into 1 inch squares
Salt and pepper
¼ t cinnamon
1/8 t turmeric
6 cups of water
3 Knorr Chicken bouillon cubes



In a large soup pan or Dutch oven, cook the bacon until almost crisp. Remove. Take out all but 2 T of the bacon grease. While hot, add the chopped onion, carrot and celery. Season with Salt and Pepper and sweat the vegetables, about 4 minutes. Add the hot water. Bring to a boil. Then add the three bouillon cubes. Still to incorporate. Add the turmeric and cinnamon and more salt and pepper if needed. Cover and cook on low for 35 to 40 minutes until the peas are tender and cooked. **Seriously, the bacon grounds the flavors like crazy and the turmeric and cinnamon all blend together to enhance the vegetables. You won't even taste it the combination is so awesome!**

Garnish with the bacon. Can also top with scallions and either sour cream or Greek yogurt.



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