

## **Split Pea & Potato Soup (with Smoky Vegan Bacon)**

Cooking time approx. 1 hour. Serves 3 big bowls or 4 regular bowls.

### **Ingredients**

- olive oil for sautéing
- 1 medium onion, diced
- 1 bay leaf
- 2 garlic cloves, diced
- 1/4 tsp turmeric
- 1.5 litres vegetable stock
- 1 tsp 'chicken' spices
- 1.5 cups split green peas, rinsed
- 175g vegan bacon (or smoked tempeh)
- 500g waxy potatoes (about 3 medium-large sized potatoes).
- 1/2 cup frozen green peas, thawed

### **Instructions**

1. In a large soup pot, add about 1 tbsp olive oil and sauté the diced onions on a med-high heat, together with the bay leaf, until the onions start to colour. Then add the diced garlic.
  
2. When the garlic starts to colour (after approx. 2 mins), add the vegetable stock, turmeric, 'chicken' spices and split green peas. Bring to boil and then simmer with the lid on for 40 mins, stirring occasionally.
  
3. In the meantime, roughly chop your potatoes into dice the size of, well, dice. Sauté your bacon (or tempeh, if using) in a pan with a little olive oil and set aside. Boil 0.5 litres of water for use in the next step.
  
4. Once the peas have cooked for 40 mins they will be starting to fall apart when you stir. Add the diced potatoes along with the half litre of boiling water (add less for a thicker soup). After a further 10 mins, the potatoes should be tender and the peas completely disintegrated.
  
5. Pick out the bay leaf and serve with a handful of vegan bacon and fresh green peas.

Recipe by Plant-Aardig ([plant-aardig.net](http://plant-aardig.net)) ❁