

# Accidental Pea Soup

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Recipe by Brianna Cassisi

This hearty, flavorful soup was created as I was simply trying to cook split peas in a pressure cooker, but accidentally added too much water. I was running out of time before dinner and gave it a go anyway. It tasted great and has a not-too-thick consistency and it's easy to customize to your liking. I hope you enjoy it!

## Ingredients:

½ Cup Chopped onion

1 large carrot, chopped

1 stalk celery, chopped small (including leaves)

1 clove garlic, minced

1 Cup dried split peas

Salt/pepper to taste

Your favorite seasoning (such as Morton Nature's Seasons)

3 Cups water (or chicken/vegetable stock)

## Directions:

Place all ingredients into programmable pressure cooker or InstaPot on the soup setting for 20 minutes. Let it depressurize naturally after cooking. Stir before ladling into bowls. Garnish with chili powder or smoked paprika or your seasoning of choice!

