



Split Pea and Turkey Bacon Soup

Ingredients:

3 TBSP olive oil
8 slices turkey bacon, diced
1 large onion, diced
4 cloves garlic, minced
2 C dry split peas, picked over and rinsed
8 C low sodium chicken or vegetable stock
2 bay leaves
1 tsp ground marjoram
1 tsp salt
¼ tsp black pepper
4 large carrots, chopped
3 large stalks celery, chopped
1 large potato, chopped

Directions:

Heat the oil over medium heat. Sauté the turkey bacon until crispy, about 5 minutes. Use a slotted spoon to remove 3/4 of the turkey bacon to set aside for topping the soup. Add the onion to the same pot with the remaining 1/4 of turkey bacon. Sauté until onion is softened, about 5 to 7 minutes. Add the garlic and sauté 1 minute more, stirring constantly.

Add the split peas, broth, bay leaves, marjoram, salt and pepper. Bring to a boil over high heat. Turn heat down and cover the pot. Simmer until the peas form a smooth soup, about 45 to 60 minutes, stirring occasionally.

Add the carrots, celery, and potato. Cover the pot, turn heat up to high, and bring to a boil. Once boiling, turn heat down and simmer until the veggies are tender, about 20 to 30 minutes, stirring frequently.

Taste and season with additional salt and pepper as desired. Serve with the reserved turkey bacon sprinkled on top.

*Source: <http://tastykitchen.com/recipes/soups/turkey-bacon-split-pea-soup/>

