

Slow Cooker Yellow Split Pea Soup with Ham

I can't overstate how easy this recipe is, or how thick, comforting, and filling. You throw everything in the slow cooker (mine is a 5-quart capacity model), and presto change-o, you have soup. As with all soups, it keeps beautifully.

Serves 8

16 ounces yellow split peas, rinsed under cool running water
4 ounces diced ham
3 large carrots, peeled and diced
1 medium yellow onion, diced
1 celery stalk, diced
4 cloves garlic, minced
2 sprigs fresh thyme
Freshly ground black pepper, to taste
Three 14-1/2 ounce cans low-sodium chicken broth, or 5-1/2 cups homemade stock

Place ingredients in slow cooker exactly as written. Cover, set to high or low, and cook until the peas fall apart and the soup is smooth and very thick. (Soup will take about 5 hours on high or 8 to 10 hours on low, or you can start it on high and turn it to low halfway through, which is what I did. Just don't leave it on high for more than 5 hours or the bottom will dry out.)

Discard the thyme sprigs. If desired, thin with a bit of water before serving.

Leftovers should be cooled and refrigerated. Soup will thicken into a mass in the fridge, so you'll need to thin it with additional water before reheating.