

# Turkey Split Pea Soup

## Ingredients:

- 1 T olive oil
- 1 onion, chopped
- 4 cups turkey broth
- 3 cups water  
or 7 cups water and 2 or 3 chicken bouillon cubes
- 2 cups split peas, rinsed and sorted
- 6 potatoes, peeled and cubed
- 2 carrots, thinly sliced
- 1/2 t. salt
- 1/2 t. celery seeds
- 1 bay leaf
- Pinch of white pepper
- 1-1/2 to 2 cups cooked turkey

## Directions:

1. Heat the oil in a 5-6 quart Dutch oven over medium-high heat. Add the onions and sauté, stirring occasionally, until lightly browned, about 6 minutes.
2. Add broth, water, split peas, potatoes, carrots, salt, celery seeds, bay leaf and white pepper. Cover and cook on low heat until the vegetables are tender, about 1-1/2 hours. Add the turkey or chicken and heat through.
3. Discard the bay leaf before serving.

<http://recipes.alwaysbcmom.com/2010/01/turkey-split-pea-soup.html>