

RECIPE:

Split Pea Soup

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Dump contents of freezer bag into slow cooker then add 2 cups water and 4 cups broth into slow cooker.

Step 3: Cook on low 7-8 hours

Step 4: Stir, split peas should break apart as you stir (If soup is too thick, add 1/2 cup water and stir until you achieve the desired texture.

Optional: Garnish with cheese and enjoy!

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 4 cups broth and 2 cups water.

Step 2: Set to High Pressure for 15 minutes, then allow a 20-minute natural release followed by a quick release.

Step 3: Stir, split peas should break apart as you stir (If soup is too thick, add 1/2 cup water and stir until you achieve the desired texture.

Optional: Garnish with cheese and enjoy!

Expiration date: _____



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