

Split Pea Soup with Celeriac

4 servings

2 Tb olive oil

1 large onion chopped

3 stalks celery chopped

1 carrot chopped

4 cloves garlic

1 ½ cup green split peas soaked

8 cups water

1 bay leaf

1 chipotle chili

1 tsp dried thyme

Celtic sea salt

1 celeriac root cut into 1" pieces

- Soak the split peas for at least 4 hours. You can soak them in the morning and cook them in the evening.
- In a soup pot, heat olive oil on medium.
- Add onions, celery and carrots.
- Cover and sauté on medium/low until softened. Don't let them brown.
- Add garlic, stir, sauté 1 minute
- Drain & rinse split peas, add to onion mixture.
- Add water, bay leaf, chipotle and thyme.
- Cover and bring to a boil.
- Turn down to a simmer. Cook covered about 1 ½ hours or until split peas are soft. Stirring occasionally
- Let soup cool for about 10 minutes. Remove bay leaf and chipotle chili.
- Blend in blender until smooth. You will probably have to do it in batches.
- Return to the pot. Add celeriac
- Cook 10 minutes on medium until celeriac is tender but not soft.

- Serve. This will hold in the refrigerator for 5 days or you can freeze for about 1 month.

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