Golden Split Pea Soup

Serves 8

Ingredients:

- 2 teaspoons vegetable oil 2 cups onion (chopped) 4 small potatoes (2 cups diced, with skin on) 1 1/2 cups yellow split peas 5 1/2 cups chicken broth, low-sodium
- 1 cup water
- 1/2 teaspoon onion powder
- 1 teaspoon poultry seasoning

Directions:

1. Place the vegetable oil in a large soup pot or Dutch-oven style pan. Heat over medium-high.

2. Add the onion and sauté until golden, about 2-3 minutes.

3. Add the rest of the ingredients and mix well. Bring to a boil and then lower the heat to a simmer. Cook uncovered until the peas are tender, about 45 minutes. Serve hot.

Source: Food and Health Communications. Inc.

Nutrition F	acts
8 servings per containe Serving size 1	r cup (303g)
Amount per serving Calories	210
	Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 80mg	3%
Total Carbohydrate 35g	13%
Dietary Fiber 11g	39%
Total Sugars 3g	
Includes 0g Added Suga	rs 0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 2mg	10%
Potassium 719mg	15%

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5 1/2 cups chicken broth, low-sodium



*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2.000 calories a day is used for general nutrition advice.

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