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Yellow Split Pea & Sweet Potato Soup

Ingredients:

1	onion, chopped
1	sweet potato, peeled and chopped (peel can be left on), (approx. 300 g)
1 tbsp	olive oil
1 1/2 cups	yellow split peas, rinsed under cold water
8 cups	water
1 1/2 tsp	sea salt
1 tsp	dried thyme
1/2 tsp	ground ginger

Directions:

1. Saute chopped onions and sweet potatoes with olive oil for 10 minutes on medium heat.
2. Add rinsed peas, water, thyme and ginger. Bring to a boil. Reduce heat to a simmer. Cover and cook for 1 hour.
3. Add sea salt. Remove from heat and puree with an immersion blender or cool and use a food processor to blend.

Alternatives:

- Add different spices to change the flavor
- Use vegetable stock instead of water