



Pea and Barley Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

6 cups veggie broth (plus extra water if your pot sucks)
1 1/2 cups dried split peas
1/2 medium onion, minced
1 medium carrot, chopped
1 stalk celery, chopped
1 shallot, minced
1/2 cup pearl barley
salt and pepper

Instructions

Put broth, split peas, onion, carrot, celery and shallot in a big soup pot.
Bring to a boil over medium-high heat.
Reduce heat and simmer, uncovered, for 1 hour.
Blend soup with an immersion blender. Add barley. Bring to a boil, reduce heat, and simmer about 45 minutes or until barley is tender. Add extra water if your pot doesn't close completely like mine and all the liquid evaporates, making the soup way too damn thick.
Season with salt and pepper.