Creamy split pea soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- a few ham slices, chopped coarsely
- about 2-3 tbsps. olive oil
- 1 small onion, chopped
- 2 cups dried split peas, rinsed well
- 3 cups water (add more if necessary)
- 1 cup chicken broth
- 1 small carrot, diced
- 1 potato, diced (optional)
- a few green beans, diced (optional)
- salt & pepper to taste
- half & half or whole milk

Instructions

Pan-fry the ham in a small amount of olive oil for a few minutes or until slightly browned. In the same pan, cook the onions. Add the rinsed split peas, water and chicken broth. Simmer until the peas are half cooked. Add the rest of the ingredients

and simmer until peas are tender. Stir in a little half and half. Serve with warm cornbread.