



Old World Vegetable Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large onion, finely diced
- 4 tablespoons oil or unsalted butter
- 1/2 cup split peas
- 1/2 cup barley
- 8 cups chicken stock, water, or a combo
- 4 cups water
- 3/4 cup elbow pasta
- 1 (10-ounce) package frozen lima beans
- 1 (10-ounce) package frozen mixed garden vegetables
- 1/4 cup roughly chopped dill leaves
- Salt and freshly ground pepper

Instructions

Saute the onions in oil until lightly browned. Rinse the split peas and barley in water and place in a large pot. Add the chicken stock and water and cook over medium-high heat. until almost tender, about 1 hour. Add the pasta and cook 10 minutes longer. Then add the lima beans and vegetables, cook until the vegetables are tender. Season with dill, salt and pepper.