



Makes 9 cups
Preparation Time: 20 minutes
Cook Time: 8 hours

INGREDIENTS:

32-oz. container low-sodium vegetable broth

16 oz. dry green split peas, rinsed and drained

1 cup chopped onion

1 cup chopped carrots

1 medium fennel bulb, cored and chopped

½ cup chopped celery

1½ teaspoons smoked paprika

½ teaspoon red pepper flakes

1 tablespoon red wine vinegar

Sea salt, to taste

Freshly ground black pepper, to taste

Slow-Cooker Split Pea Soup

Smoked paprika gives this slow cooker split pea soup its classic smoky flavor that traditionally comes from a ham bone. Packed with flavorful veggies, this **vegan version** is creamy, comforting, and incredibly easy to make. Just prep ingredients the night before, fill your slow cooker in the morning, and come home at dinnertime for a fragrant, delicious meal!

By Nancy Macklin, RDN

- 1 In a 5- to 6-quart slow cooker combine vegetable broth and 3 cups of water. Add the next seven ingredients (through red pepper flakes); mix well.
- 2 Cover and cook on low 8 to 10 hours (or high 4 to 5 hours). Stir in vinegar. Season with salt and black pepper.