

## Ingredients

- 2 cups split peas
- 1 large onion – diced
- 3 medium carrots – diced
- 1 cup green beans – diced
- 1 cup bacon bits – fried crispy
- 3 bay leaves
- 1 chicken stock cube (use 2 for extra flavour)
- 1 tbsp. olive oil
- 3 garlic cloves
- 3 thyme sprigs
- 1 teaspoon each coriander and cumin powder (optional)
- Salt & black pepper
- 1-2 litres boiling water

## Method

1. In a slow cooker, add the split peas, bay leaves and 1 litre of boiling water. Cook for about 90-120 minutes until the water subsides. Taste to see if the peas have softened. If not add more water and cook for a further 30 minutes or so until the peas have split open and softened.
2. Place a large pot on the stove top on medium heat, then add the olive oil, onion, carrots, green beans, garlic, stock cubes and thyme. Sauté until soft.
3. Add the cooked split peas into the onion and carrot mix along with the water from the slow cooker. Season generously with salt, pepper, cumin and coriander powder. Cook on medium heat for about 30 minutes, stirring continuously.
4. In the meantime, you can fry the bacon bits on the side. I fry the bacon in its own fat.
5. Once the soup is flavourful and combined you can blend it using a blender (optional) or dish up. Taste and season some more if required.
6. You can then add the bacon bits into the soup and mix them in or you can just sprinkle them on top when dishing up. Enjoy the soup warm.

