

Mansfield Park Pea & Ham Soup

Served w/ Toasted Turkish Bread



8 servings



4-6 Hours

INGREDIENTS

- 2 Mansfield Park smoked hocks
- 2 Mansfield Park bacon bones
- 2 bags of yellow split peas
- 1 brown onion
- 1 sweet potato (peeled & chopped)
- 1 potato (peeled & chopped)
- 6 large pieces of pumpkin (peeled and chopped).
- 1 carrot (peeled & sliced)
- 1 tsp Maggi Chicken Booster

Tip: This recipe freezes well and makes a convenient on-the-go meal!

DIRECTIONS

1. Bring to the boil a large boiler half filled with water.
2. Add all the ingredients accept the split peas.
3. Bring back to boil and simmer for approximately half hour.
4. Add two bags of yellow split peas to the soup mix and continue to simmer until all the meat has fallen off the hock and vegetables have broken down and peas are cooked.
5. We simmer our soup for 4-6 hours. Add more chicken booster to taste if required and top water up along the way to ensure a level around $\frac{3}{4}$ full.
6. When ready, let sit and cool down before removing fat and bones from the soup, breaking meat up further in the soup.
7. Serve with toasted Turkish bread.

