

## Parker's Pea Soup

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



### Ingredients

1 c chopped yellow onions  
2 cloves garlic, minced  
1/8 c olive oil  
1/2 t dried oregano  
1 -1/2 t kosher salt  
1 t ground black pepper  
2 c medium-diced carrots  
(3 to 4 carrots)  
1 c medium-diced red  
boiling potatoes, unpeeled  
(3 small)  
2-1/2 c SWP Green Peas  
8 c chicken stock

### Directions

In a medium or large stockpot on medium heat, saute the onions and garlic with the olive oil, oregano, salt, and pepper until the onions are translucent, 10 to 15 minutes. Add the carrots, potatoes, peas, and chicken stock. Bring to a boil, then simmer uncovered for 1 hour. Stir frequently to keep the solids from burning on the bottom. Serve hot.

**\*\*This is very well seasoned. You might want to use only 1/2 teaspoon of pepper.**