

# Split Pea Soup

\*\* Make sure you have help and permission from an adult before you start cooking or baking\*\*

## Ingredients

- 1lb (450 g) dried split peas
- 2 cups diced fully cooked lean ham
- 1 cup diced carrots
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 2 bay leaves
- 1/2 teaspoon salt (optional)
- 1/2 teaspoon pepper (optional)
- 5 cups boiling water
- 1 cup hot milk



## Directions

In a slow cooker, add everything but the milk. Add in the order listed, and do not stir. Cover and cook on high for 4-5 hours or until vegetables soften. Stir in milk. Remove bay leaves before serving.