Vegetarian Green Split Pea Soup

INGREDIENTS

1/2 pound dried C&F Foods Split Green Peas
1 cup onions, chopped
3 cloves garlic, minced
1/8 cup olive oil
1 teaspoon dried oregano
1 1/2 teaspoons salt
Freshly ground pepper to taste
2 cups carrots, sliced
1 cup potatoes, diced
8 cups vegetable broth or water

PREPARATION

Sort and rinse split peas.
In a large pot, sauté onions and garlic with the olive oil, oregano, salt, and pepper until the onions are soft about 5 to 10 minutes. Add half of the split peas, and all carrots, potatoes, and broth. Bring to a boil, then simmer uncovered for 40 minutes. Skim off the foam while cooking. Add the remaining split peas and continue to simmer for another 40 minutes, or until all the peas are soft. Stir frequently. Serve hot. Serves 6.