

Ham And Pea Soup

Ingredients



- 1 tbsp butter
- 1 onion, finely chopped
- 1 litre of ham stock
- 500g frozen peas
- 100g of chopped cooked ham with fat removed
- Salt and pepper
- 1 medium sized potato, peeled and diced

Method

- 1.** Melt the butter in a saucepan and add in the chopped onion, cook over a low heat until softened for about 3 minutes.
- 2.** Add in the cubed potato and toss in the butter.
- 3.** Pour over the stock and simmer until the potato has softened.
- 4.** Tip in the peas and bring to the boil.
- 5.** Blend, check seasoning and add salt and pepper if needed.
- 6.** Stir through the ham and allow to warm for a few minutes.