

# Split Pea-Barley-Bean Soup

Recipe By *Dining In*



Cooking and Prep:   
2.5 h

Serves:  8

Contains: 

Preference: Meat

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

Winter time means hearty soups. This hearty split pea soup has flavorful turkey necks or flanken cooked with carrots, celery, onions and barley to make the most warm and comforting soup. Serve alongside [Savory Onion Crescents](#) - YUM.

## Ingredients (12)

### Main ingredients

- 1 cup green split peas
- 1/2 cup yellow split peas
- 1/3 cup barley
- 2 turkey necks or flanken pieces (*optional*)
- 1/2 cup lima beans
- salt, to taste
- 2 medium onions, diced

- 2 stalks celery, diced or sliced
  - 3 carrots, diced or sliced
  - 1 parsnip, diced
  - 3/4 cup fine noodles (*optional*)
  - pepper, to taste
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## Start Cooking

### Make the Soup

1. In a 4-quart pot about three-fourths full of water, bring split peas, barley, and meat to a boil. Lower heat and stir. Cover and simmer for one hour. Add beans. Season with salt and pepper to taste. Simmer an additional hour, adding water as needed.
2. Add vegetables to pot. If soup becomes too thick, add water to desired consistency. Cook about 45 minutes longer. Noodles can be added, if desired, 15 minutes before cooking is done

#### Tip:

Stir soup frequently to prevent scorching.

#### Credit

Photography and Styling by Chavi Feldman