

Ham and Pea Soup

Recipe by: seriouseats.com, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
3 tablespoons	butter	
1 bag	mirepoix	
2 cloves	garlic	minced
6 cups	chicken broth	
2	bay leaves	
2 teaspoons	onion powder	
	salt	to taste
	pepper	to taste
6 ounces	ham	diced and cooked
1 pound	dried peas	

- melt butter, add mirepoix and cook until softened. Add garlic and cook until aromatic
- add chicken broth, bay leaves, onion powder, salt and pepper, and stir to combine. Add ham and peas
- seal pressure cooker and cook for 20 minutes at high pressure