

Simple Yellow Peas

Swick

Makes 4 cups | Active Time: 10 minutes | Total Time: 1 hour

Step 1: Cooking the Peas

- 2 cups yellow split peas
- 6 cups vegetable stock
- sea salt, to taste

To make the purée, first sort and wash the yellow peas in several changes of water.

Bring the peas and stock to a boil over medium low heat. Turn the heat to low and partially cover the peas and let cook for 50 to 60 minutes, or until the peas are very tender.

Depending on the desired thickness, you may need to add more stock/water. Also note that the peas will continue to thicken as they cool.

Once done, taste for seasoning. Any leftover peas will keep for several days in the refrigerator — you may need to add more water after storing as the peas will become quite thick once cold.

Step 2: Serving the Peas

To serve the peas, they can be used a side dish, as part of a whole bowl or they can be used a spread or filling for things like sandwiches and/or tacos.