

Moroccan Pea Soup

Add all ingredients to a large saucepan with 6 cups of water. Bring to a boil. Reduce heat and simmer for 30 - 40 minutes or until split peas are tender, adding more water if desired.

Optional additions: Substitute 1 (14 ounce) can diced tomatoes for 1 ½ cups of the water. Add 1 zucchini, sliced in to thin rounds if desired.

Serves 3-4

Ingredients: split peas, lentils, bulgur, tomato, carrots, onion, herbs, spices, sugar

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