



Green Pea Soup with Ham

By Chef José Mendín for PorkTeInspira.com

INGREDIENTS

5 tablespoons boiled ham, 1-inch cubed
4 tablespoons unsalted butter
¼ Spanish onion, finely chopped (substitute for white onion)
5 cups, frozen peas
¼ white wine
2 teaspoons sea salt
½ cup water
1 cup heavy cream (optional)
2 cups fresh spinach

Ham & Green Pea Salsa

1 cup green peas, cooked
3 tablespoons red onion, chopped
3 tablespoons mint, chopped
¼ cup parsley, chopped
½ cup olive oil
¼ cup ham, diced

COOKING INSTRUCTIONS

Bring a medium-sized sauce pan to medium high heat. Melt butter and add 3 tablespoons of the diced ham, onion and sauté for 5 minutes or until onions are translucent and ham edges have caramelized. Add peas and cook for 2 minutes. Deglaze pan with white wine and cook for 5 minutes, until simmering. Add salt, water, cream and spinach and cook for another 2 minutes. Puree with a hand blender until smooth.

For Ham and Green Pea Salsa

In a large bowl, combine the peas, onion, mint, parsley, olive oil, ham and mix. Add the peas and set aside.

Garnish soup with ham & green pea salsa, sour cream and remaining 2 tablespoons of diced ham.

SERVES 4-5

TOTAL PREP TIME 10 minutes

TOTAL COOKING TIME 15 minutes

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