

Split Pea Soup With Ham — Instant Pot

Modified, Based on: <https://www.bowllofdelicious.com/instant-pot-split-pea-soup-ham-bone/>

Serves: 8

Total Time: 50 min

- 3 T butter
- 1 diced onion
- 2 ribs diced celery
- 2 diced carrots
- 1 ham bone or smoked ham hock
(or 6 oz. diced deli ham)
- 1 lb. dry split peas (sorted & rinsed)
- 6 c chicken broth
(or veggie broth, water, or mix)
- 2 bay leaves
- ? kosher salt and black pepper
(depending on salt in ham & broth)
- garnish, optional (parsley)

Turn pressure cooker to the *sauté* setting.

Melt butter and sauté onion, celery, and carrots for about 5 minutes, until softened.

Add the split peas, chicken stock, ham (bone), and the bay leaves.

Turn off the “saute” function.

Cover pressure cooker and set to manual, high pressure for 15 minutes. Allow the pressure to naturally release for 10-15 minutes. Then, quick release the pressure valve.

If you used a ham bone or hock: remove bone from the soup but return any ham meat attached to it.

Taste and season with salt and pepper as necessary.