



Ingredients

- ✓ 2 Tbsp. extra virgin olive oil
- ✓ 1½ cups onion, chopped (medium or large)
- ✓ 1 medium carrot, chopped
- ✓ 2 cloves garlic, finely chopped
- ✓ 1½ cups green split peas, rinsed and drained
- ✓ 5 cups vegetable broth
- ✓ ½ tsp. chili powder
- ✓ Pinch of cayenne (optional)
- ✓ ½ tsp. sea salt
- ✓ Freshly ground pepper (to taste)
- ✓ ½ bunch spinach, chard (or other), chopped
- ✓ 2 Tbsp. nutritional yeast
- ✓ 2 Tbsp. lemon juice
- ✓ Paprika (to taste)

Preparation

Heat olive oil over medium heat. Add onion, carrot and garlic and cook and stir until softened, about 10 minutes. Add split peas and stir. Add broth, chili powder, optional cayenne, salt and pepper. Simmer, covered, stirring occasionally, until split peas are tender, about 45 minutes. Add greens and simmer a few minutes more, depending on type and how fast it cooks. Add nutritional yeast and lemon juice and serve, sprinkled with paprika.