

CopyCat California Pizza Kitchen Dakota Smashed Split Pea And Barley Soup

Ingredients

2 cups split peas
6 cups water
2 cups vegetable broth
1/3 cup minced onion
1 clove garlic, minced
2 teaspoons lemon juice
1 teaspoon salt
1 teaspoon granulated sugar
1/4 teaspoon dried parsley
1/4 teaspoon white pepper
1 dash dried thyme
1/2 cup barley
6 cups water
2 medium carrots, diced
1 stalk celery, diced
chopped green onion, for garnish

Directions

Rinse and drain the split peas, then add them to a large pot with 6 cups of water, vegetable broth, onion, garlic, lemon juice, salt, sugar, parsley, pepper, and thyme.

Bring to a boil, then reduce heat and simmer for 55-75 minutes or until the peas are soft.

While the peas are cooking, combine the barley with 6 cups of water in a saucepan. Bring to a boil, then reduce heat and simmer for 55-75 minutes or until the barley is soft and most of the water has been absorbed.

When the split pea mixture has become a thick soup, use a handheld blender to puree the peas until the mixture is smooth.

You may also use a standard blender or food processor for this step, pureeing the soup in batches. Alternately, if you like, you may skip this step, keeping the soup rather chunky. It's still good this way, just not as smooth as the real thing.

Drain the barley mixture in a sieve or colander and add it to the split pea mixture. Add the carrots and celery and continue to simmer the soup for 15 to 30 minutes or until the carrots are tender. Stir occasionally.

Turn off the heat, cover the soup, and let it sit for 10 to 15 minutes before serving. Garnish each serving with a little chopped green onion.