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## Angie's Vegetable Pea Soup

227 g (1 cup) Thompsons Pea Soup Mix  
2 cooking onions  
1 large tomato  
5 garlic cloves  
Olive oil  
Salt and Pepper to taste  
1 tbsp. baking soda  
2 carrots  
1 1/2 stalks of celery  
1 leek  
14 cups of water (divided)  
3 tbsp. chicken soup base (powder)  
2 tbsp. of beef soup base (powder)  
6 bay leaves  
1 tsp. allspice  
1/2 tsp. thyme  
2 tbsp. of basil

### Directions

Peel and cut 2 cooking onions in half. Core and cut 1 large tomato into three pieces. Peel 5 garlic cloves. In large bowl mix and coat these ingredients with extra virgin olive oil. Place mixture on non-stick baking sheet, season with salt and pepper, and bake at 390°F for approx. 30 minutes. Remove from oven and let cool. Remove and discard skin from tomato. Place mixture into blender with 1 cup of water; liquefy, then set aside. Pour 2 cups water into large pot, heat to boiling then add baking soda and Thompsons Pea Soup Mix. Cook for 2 minutes. Caution: the water may boil over very easily, so monitor closely. Drain, rinse well and set aside. Chop carrots, celery and leek into small pieces and add to a large pot, along with 11 cups of water and bring to a boil. Add all remaining ingredients including liquefied mixture, chicken soup base, beef soup base, bay leaves, all-spice, thyme, basil, softened soup mix, and simmer. Continue simmering for approx. 1 hour or until desired tenderness is reached.

**Note:** *Dry beans are harvested in their natural state and are processed with care. However, please sort, examine and rinse beans prior to cooking.*