

## Quick Split Pea Soup©

### Ingredients:

1–14 oz. can	chicken broth
4–11.25 oz. cans	green pea soup
2–10.75 oz. cans	cream of potato soup
3 1/2–4 cups	half & half
1 Tbsp.	marjoram or oregano or thyme

### Method:

In a soup pot sprayed with Pam™, mix chicken broth, green pea soup, cream of potato soup and half & half together with the Magic Wand using the knife blade. Add marjoram and heat through when ready to eat.

### Topping—Ingredients:

1 1/2 cups	whipping cream
1 tsp.	curry powder (Madras™ is best)
1/4 tsp.	salt
1–.35 oz. envelope	WhipIt™

### Method:

In a mixing bowl, whip all ingredients with the Magic Wand using the flat blade. Keep in the refrigerator until ready to serve.

### Butter Croutons—Ingredients:

2 oz.	Kerry Gold™ butter
1 Tbsp.	olive oil
1–5 oz. pkg.	Italian croutons or other

### Method:

Spray a pot with Pam™. Heat butter and oil and add croutons. Stir until croutons are brown on all sides.

### To Serve:

Serve soup in bowls and add topping. Sprinkle croutons on top of soup.

*Hint: Soup burns easily!*

*Hint: If soup is too heavy, add a little half & half or whipping cream.*

*Hint: Make sure soup is **hot** when served.*

