

## **Dilled Pea Soup**

Lucinda Rudin

1Tbsp olive oil

3 stalks celery, thinly sliced

1 large onion, chopped

2 carrots, thinly sliced

3 bay leaves

½ pound green split peas

1 chicken flavored bouillon cube (vegetarian)

5 cups water (can also use vegetable or chicken broth)

3 Tbsp fresh dill or 1 Tbsp dried dill

Saute vegetables until soft in olive oil. Add peas, water and chicken flavored bouillon, and simmer until peas are soft. Puree in a blender or food processor until smooth. Add salt and pepper to taste. Add dill and serve.