

# MARLEY SPOON



## Cheat's Pea and 'Ham' Soup

with Feta Rosemary Panini Toasts



20-30min



4 Portions

No lengthy cooking time, drab colour or cumbersome ham hocks are involved in our take on this hearty winter favourite. Instead of split green peas, we use podded peas and fresh mint, while bacon adds that irresistibly smoky flavour. Add a few panini toasts with creamy feta, and you're in business.

## What we send

- free-range rindless bacon
- rosemary panini <sup>1</sup>
- vegetable stock cubes
- celery, leeks <sup>9</sup>
- green peas
- feta <sup>7</sup>
- mint

## What you'll require

- olive oil
- sea salt and pepper
- water

## Utensils

- large saucepan
- paper towel

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Milk (7), Celery (9). May contain traces of other allergens.

## Nutrition per serving

Energy 715kcal, Fat 34.9g, Carbs 60.8g, Proteins 33.5g



### 1. Chop celery and leek

Finely chop the **celery**. Trim and rinse the **leeks**, removing and discarding the dark green part. Halve **leeks** lengthwise, then thinly slice.



### 2. Prepare other ingredients

Coarsely chop **bacon**. Pick **mint leaves**, discarding the stems, then coarsely chop, reserving a few small leaves to serve. Crumble the **stock cubes** into a heatproof jug, add the **boiling water** (see staples list) and stir to combine.



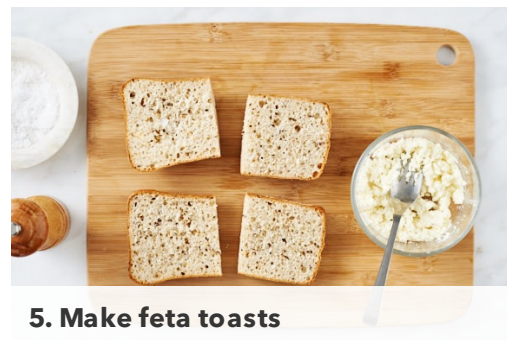
### 3. Cook bacon

Heat **2 tsp oil** in a large saucepan over medium-high heat. Add the **bacon** and cook, stirring occasionally, for 5-6 mins or until golden and crisp. Remove with a slotted spoon and drain on paper towel, leaving any oil in the pan.



### 4. Cook vegetables

Heat **1 tbs oil** in the pan over medium-high heat, then add the **leek** and **celery**. Cook, stirring, for 4-5 mins until softened. Season with **pepper**. Return **half the bacon** to the pan with the **stock**, bring to the boil, then reduce heat to medium. Cover with a lid and simmer for 5 mins for the flavours to develop.



### 5. Make feta toasts

While soup is cooking, preheat the grill to high. Crumble the **feta** into a small bowl, add **2 tbs oil**, then mash well using a fork. Slice **panini** in half horizontally, then halve each piece widthwise. Put under the hot grill for 1 min each side or until lightly golden. Spread feta mixture evenly among toasts.



### 6. Add peas and mint

Add **peas** to the soup and cook for 2 mins or until heated through. Remove pan from heat, then add **mint**. Using a stick blender, process the soup to your desired consistency. Divide soup among bowls and scatter over the **remaining bacon** and **reserved mint**. Serve with the feta toasts.