

# Sargaborso Leves (Hungarian yellow split pea soup)



Sargaborso Leves

## **For 6 servings:**

300 g yellow split peas (chana dal)

1.5 l water

2 onions, finely chopped

2 bay leaves

1 teaspoon paprika powder

3 cloves of garlic, crushed

salt and pepper, to taste

parsley for garnish (optional)

Soak the yellow split peas for at least an hour. Wash and drain.

Cook the peas together with the bay leaves and onions in 1,5 l water. When the peas are cooked add the garlic, paprika powder, salt and pepper.

Garnish with finely chopped parsley and a few drops of olive oil. You can also add croutons.

*Variation:* When the peas are almost done you can add two sliced ☐☐carrots and/or two potatoes, peeled and cubed.