

Slow Cooker Black-Eyed Pea Soup



Ingredients:

- ½ pound dried black-eyed peas
- 2 cups low sodium vegetable broth
- 1 cup water
- 6 carrots, chopped
- 2 ribs celery, chopped
- 1 medium onion, chopped
- 1 teaspoon garlic powder
- 1 teaspoon seasoning (basil, dried oregano, rosemary or sage)

**Seasonal
and Simple**

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Instructions:

1. Rinse and sort black-eyed peas to remove any dirt or debris.
2. Place all ingredients in the slow cooker and mix.
3. Cook on low for 8 hours.

Source: seasonalandsimple.info