



Easy Peasy - pea and ham soup

Make this soup with frozen peas. Peas are rich in fibre, Vitamin C and a good source of protein. Great for using up leftover ham or gammon

Ingredients

- 1 Medium potato diced
- 1/2 small onion diced
- a cup full Frozen peas or petit pois
- 1 tbsp Cooked ham pieces
- 200ml Vegetable or ham stock
- Sprig Fresh mint
- 1 tsp Crème fraiche (optional)
- Salt and pepper

Instructions

1. Place all the vegetables and mint inside the cup
2. Make up 200ml of stock. Either use your own stock, or use half a stock cube / stock pot
3. Pour the stock up to the MAX line which is indicated inside the cup, take care not to overfill
4. Season with salt and pepper
5. Connect the power cable, the lights will flash and the machine will beep.

6. Fit the lid so that the shape of the lid matches the shape of the cup. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.
7. The soup maker will automatically flash the 'smooth' light.
8. Press the start button once and the smooth light will turn solid. The machine will begin cooking the ingredients inside the cup. The program is 19 minutes long, it is designed to cook your ingredients first and then the blending cycles will begin.
9. When the cycle has completed, the Justme Soup maker will beep 3 times.
10. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid. CAUTION THERE MAY BE STEAM AROUND THE LID - CONTENTS WILL BE HOT !!!
11. The Justme Soup maker has been designed with a cool touch double wall design so it is easy for you to pour.
12. Top your soup with the cooked ham and stir it through. Add a dollop of crème fraiche and serve with some crusty bread.