

*Farmers' Market Soup Stew*

Yields 8 Servings

**Ingredients**

- 2 Tbls Olive Oil
- 1/2 Cup Dried Green Split Peas
- 1/2 lb Slab Bacon, Rind Removed, Cut Into 2" Cubes
- 6 Medium Carrots, Cut Into 1/2" Lengths
- 3 Medium Onions, Diced Coarsely
- 4 Cloves Garlic, Minced
- 2 Leeks, w/3" of Green, Diced Fine Across Into 1" Slices
- 1 - 1 1/2 lb Cabbage, Cored & Cut Into 1" Pieces & Diced
- 1 Russet Potato, Peeled & Diced
- 8 Cups Chicken Broth
- 1 Cup Parsley, Chopped
- 2 tsp Thyme, Dried
- 1 tsp Tarragon, Dried
- Salt
- Pepper
- 3/4 lb Swiss Chard, Cut
- 4 Medium Zucchini, Diced
- 6 Plum Tomatoes, Seeded

**Instructions**

1. Heat the oil in a large heavy Dutch Oven over medium low heat.
2. Add the bacon.
3. Cook, stirring for 10 to 12 minutes.
4. Add the carrots, onions, garlic and leeks.
5. Cook over low heat to wilt the vegetables (about 15 minutes), stirring occasionally.
6. Fold in the cabbage, potato and split peas.
7. Cook for 10 minutes.
8. Add the broth, half the parsley, and the thyme, tarragon, salt and pepper.
9. Bring to a boil.
10. Reduce heat and simmer for 30 minutes.
11. Add the zucchini.
12. Cook another 15 minutes, stirring occasionally.
13. Add the Swiss chard.
14. Cook another 8 to 10 minutes.
15. Stir in the tomato and the remaining parsley.
16. Cook 5 minutes.
17. Serve hot.