New Year's Day Soup

(Melissa and Nancy)



Ingredients

- 1 cup diced smoked lean ham
- 2 celery stalks chopped
- 1 medium onion chopped
- 2 carrots chopped
- 2 garlic cloves minced
- 2 15 oz cans black eyed peas undrained
- 2 14.5 oz can low sodium, fat free chicken broth
- 2 14.5 oz no salt added, stewed tomatoes undrained
- 1 14.5 oz can no salt added, diced tomatoes undrained
- 1 8 oz can tomato sauce
- 1 ¹/₂ cup chopped fresh spinach
- ¹/₂ cup fresh parsley
- ¹/₂ tsp. pepper

chopped fresh spinach, enough for garnish

Steps

Saute:

First 5 ingredients over medium heat in dutch oven until vegetables are tender.

Stir:

Black eyed peas and next 4 ingredients. Bring mixture to a boil. Cover, reduce heat and simmer 1 hour and 30 minutes.

Stir in:

1 ¹/₂ cups spinach, parsley and pepper.

Garnish:

Chopped fresh spinach.