You Can Yellow Cook! Split Peas



Sort peas. Remove rocks, broken peas, or other debris.



Rinse split peas in cold water.



Add rinsed peas to a pot.



Add twice as much water as peas. For one cup of dried peas, add two cups of water.



Cover. Bring to a boil. Reduce heat and simmer 30-40 minutes. Drain any extra water. Add to recipes.



Storage Tip - Dry Peas
Add dry split peas to an airtight container. Store in a dry,
cool area.

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5 Ways | Cooked Yellow | FOR RECIPES, VISIT | https://go.Illinois.edu/EatMo

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Try split peas in a corn-potato chowder.







pasta and grain salads.



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