

Split Pea Soup w/ Garlic, Tofutti sour cream, cilantro, lemon, cumin & paprika!



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Ingredients:

* You Will Need a Blender

2 Bags Of Frozen Sweet Peas
1 Bunch Of Cilantro
2 Cloves Of Garlic
2 Lemons - For Juice
1 Tub Of Tofutti Sour Cream
1 Quart Of Organic Vegetable Broth
2 TBSP Cumin
Paprika
Salt
Tabasco - If You Like It Spicy Like Me!

Serves 5

Directions:

In a large pot, on high heat, add frozen peas and then water until peas are fully submerged. Boil for 15 minutes or until hot & soft. Then Drain.

Then poor the peas into a blender and add vegetable broth, 2 cloves of garlic, cilantro & lemon juice. Blend until creamy.

Next poor back into the pot and heat for another 5 minutes. Add cumin, paprika Tabasco & salt to taste.

Dish it up and then add a scoop of Tofutti sour cream!

Then Enjoy!!