**Slow-Cooker Split Pea Soup**

A warm, hearty soup is what we crave from September through March and this is the one we turn to time and time again. It's simple, filling, and full of flavor. This soup is so easy to throw together and is great way to use the bone from your [spiral ham](https://www.delish.com/cooking/recipe-ideas/a25323442/how-to-cook-spiral-ham-recipe/). If you would rather make this vegetarian just leave out the ham bone and use vegetable broth instead!

**INGREDIENTS**

1 lb. split peas (about 2 c.)

1 large onion, diced

2 medium carrots, peeled and chopped

2 stalks celery, chopped

3 cloves garlic, minced

3 sprigs thyme

1 tsp. ground ginger

1/4 tsp. crushed red pepper flakes

6 c. low-sodium chicken broth

1 ham bone

Kosher salt

Freshly ground black pepper

**DIRECTIONS**

* In a slow cooker combine split peas, onion, carrots, celery, garlic, thyme, ginger, and red pepper flakes. . Pour broth over and add ham bone. Season with salt and pepper.
* Cook on high for 4 to 5 hours or low for 6 to 8, until peas are completely soft.
* Remove ham bone from slow cooker and shred any remaining meat. Add meat back to slow cooker and serve.

