Smoky Peas & Parsley Potatoes

Ingredients

1	LeafSide Smoky Pea Soup
3-4	precooked & cut yukon gold potatoes
1/4 cup	chopped parsley
1	carrot
as desired	Sunflower seeds

18 *Unique Whole Plant Foods*

Connect with someone special over a soup-er satisfying meal for two. A symphony of smoky and fresh flavors envelop your senses as sweet peas combine with savory spices, bright parsley, and creamy potatoes. You can always count on protein-packed peas and potassium-rich potatoes to provide pleasure. Hearty and crave-worthy comfort awaits you!

Makes 2 Servings

PREP TIME: 15 minutes • COOK TIME: 5 minutes

◊ **Tools Needed: microwave, knife, bowl with lid**

1. Prepare LeafSide's Smoky Pea Soup as directed.
2. While the LeafSide meal steeps, warm precooked & cut yukon gold potatoes in the microwave.
3. Chop parsley and slice carrot.
4. Add half of the prepared LeafSide meal to approximately one half of a bowl, and half of the potatoes to the other side. Repeat for the second bowl.
5. Top each soup portion with carrot slices and sunflower seeds.
6. Top each potato portion with chopped parsley, along with salt & pepper (if desired).

Other suggested toppings: fresh thyme or rosemary, red, yellow or green onions, homemade croutons

TIP

Make your own croutons by cutting 4 slices of your favorite Ezekiel bread into cubes. Spread on a parchment paper lined baking sheet & drizzle with aquafaba (the liquid in canned chickpeas). The bread should be moist but not soaked. Sprinkle with desired amount of herbes de Provence. Bake at 350 for 15 minutes, flip and continue as needed until golden brown and crispy.

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