Smoky Ham, Split Pea and Carrot Pie

4 generous portions of split-pea filling under mashed potato · Active 30 min · Total 2 hr 5 min

Skills: Easy

Ingredients

- 1 tablespoon neutral oil (15 ml)
- 1 medium onion (150 g), finely diced
- 2 large carrots (250 g), cut into small dice
- 1 cup dried yellow split peas (200 g), rinsed and sorted
- 4 cups water (960 ml), plus small additions if needed
- 1 teaspoon smoked paprika (2 g)
- 1/2 teaspoon fine salt (3 g), divided
- 1/4 teaspoon black pepper (0.5 g)
- 5 oz cooked ham (150 g), diced
- 1 lb 12 oz potatoes (800 g), peeled and cut into chunks
- 3/4 cup milk (180 ml)
- 2 tablespoons butter (28 g)

Set out

Large saucepan, Medium saucepan, 9 x 13-inch/23 x 33 cm baking dish, about 3 quarts/3 liters, Potato masher, Food thermometer

Allergens

Milk. Check labels and substitutions.

Make it

1. Heat oil in the large saucepan over medium-low heat. Cook onion and carrots for 7 minutes. Add split peas, measured water and paprika. Bring to a boil, then lower to a gentle simmer. Cook partly covered for 40–50 minutes, stirring, until peas are completely soft. Add small amounts of water if needed before they are tender; uncover at the end to make a thick filling.

2. While peas simmer, cover potatoes with cold water in the second saucepan. Bring to a boil and simmer for 15–20 minutes until very tender. Drain, steam-dry in the hot empty pan for 1 minute, then mash with milk, butter and half the salt.

3. Heat oven to 400°F/200°C. Stir ham, remaining salt and pepper into the thick split-pea mixture. Transfer to the baking dish. Spoon mash over in small mounds and spread to the edges. Roughen with a fork.

4. Bake for 25–30 minutes until the top has golden ridges and the center of the filling reaches 165°F/74°C. Rest for 10 minutes before dividing into four portions.

A small ham portion still has a purpose

Cut ham into small dice and distribute it through the full filling so every portion receives some. The peas and potato supply the rest of the meal’s substance.

Ingredient labels

Check ham ingredients for soy, wheat or other added allergens.

A useful detail

Split peas must be completely tender before assembly. If they take longer than 50 minutes, extend the simmer and total time; baking the assembled pie does not reliably fix gritty peas.

Keep it well

With newly opened cooked ham, cool portions within 2 hours, or 1 hour above 90°F/32°C, and refrigerate at 40°F/4°C or below for up to 3 days, subject to its label. If using home-cooked leftover ham or leftover mash, their original cooking date sets the shorter limit; assembling a pie does not restart it. Reheat once to 165°F/74°C.