



Moroccan Style Tomato Soup with Chickpeas

Ingredients

- 1 onion, chopped
- 1 tablespoon minced garlic
- 1 tablespoon ginger
- 2 tablespoons olive oil
- 2 teaspoons cumin
- 2 teaspoons coriander
- 2 teaspoons cinnamon
- 2 pounds fresh tomatoes, chopped
- 1 large bunch of kale, Swiss chard or spinach – rinsed and chopped
- 2 cups of vegetable or chicken broth
- 1 1/2 cups cooked chickpeas – drained and rinsed if using canned variety
- Parsley or cilantro for garnish - optional

Preparation

1. Cook onion and garlic and ginger in olive oil for 5 minutes.
2. Add 2 teaspoons each cumin, coriander and cinnamon; cook for 1 minute.
3. Add tomatoes, stock, greens of choice and cooked chickpeas.
4. Simmer until saucy.
5. Garnish with parsley or cilantro.

Compliments of Mark Bittman