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Dawley Farm Village
at the Roundabout
cooksbakery.com

Chickpea Soup with Lemon and Potatoes

Serves 6-8

This hearty soup combines earthy potatoes and creamy chickpeas for a deliciously flavorful dish. Brightened by citrus and enhanced with fresh parsley and Parmesan, the soup is thickened with a partial puree of itself. Pair it with slices of crusty bread with butter for an easy weeknight meal.

Soup Ingredients:

2 tablespoons unsalted butter	6 cups vegetable stock
2 tablespoons olive oil	2 bay leaves
2 stalks celery, leafy tops removed, scrubbed, and finely chopped	2 (15 oz) cans chickpeas, drained and rinsed
1 small yellow onion, finely chopped	1.5 lbs small yellow potatoes, scrubbed and cut roughly into 1/2" pieces
2 small carrots, scrubbed, peeled and finely chopped	1 lemon, zested and juiced
3 cloves garlic, minced	
1/4 teaspoon black pepper, plus more to taste	
1/2 teaspoon Kosher salt, plus more to taste	
1/2 teaspoon turmeric	
1/4 teaspoon crushed red pepper flakes	

Garnishes:

1/4 cup grated Parmesan
1/4 cup fresh parsley
lemon slices

Directions:

1. In a large Dutch oven, heat the olive oil and butter over medium heat.
2. Make a *mirepoix* by sautéing the celery, onion, and carrot in the warm olive oil and butter until the carrot and celery are soft and the onions are translucent, roughly 5 minutes. Stir in the garlic, pepper, salt, turmeric, and crushed red pepper flake, and continue to sauté for another minute until the ingredients are incorporated and smelling fragrant.
3. Add the vegetable stock, bay leaves, chickpeas, and potatoes and bring ingredients to a boil. Once boiling, reduce the heat to low and simmer for 15-20 minutes, or until the potatoes are fork tender.
4. Use tongs to remove the bay leaves and discard. Very carefully ladle roughly half of the soup into a blender and purée until smooth. Return the pureed soup back into the Dutch oven and stir to create a creamy base, still with whole chickpeas and potato pieces throughout.
5. Stir in the lemon zest and one tablespoon lemon juice. Taste and add more lemon juice to your desired preference. Serve topped with a heaping pile of Parmesan and parsley, and a lemon slice, if desired. Add additional salt and pepper to taste.