

Chickpea and Tomato Soup

INGREDIENTS

- 1 tablespoon olive oil, plus extra for drizzling
- 2 teaspoons minced garlic
- 1, 15-ounce can chickpeas, drained and rinsed
- 1, 14.5-ounce can chopped tomatoes
- 1 $\frac{3}{4}$ cups chicken broth
- $\frac{1}{2}$ cup small pasta shapes
- Salt and black pepper, to taste

2 SERVINGS

30 MINUTES



Adapted from:
[bbc.co.uk](https://www.bbc.co.uk)

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PROCEDURE

1. Heat the olive oil and garlic gently in a medium saucepan over a medium heat until the garlic is soft and just starting to brown.
2. Add chickpeas and season with salt and pepper.
3. Stir in the chopped tomatoes, chicken stock and pasta shapes. Bring to the boil, then reduce the heat to a simmer.
4. Cook the soup for 15 minutes, or until the pasta is tender.
5. Divide into bowls, drizzle with olive oil, and serve!

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