

## ***Melanie's Curried Chickpea Soup***

From *Soups* by Jill Wilcox

Serves 6-8

### **Ingredients:**

1 tbsp. olive oil

1 cooking onion, chopped

1 tbsp curry powder (***Melanie's note:*** "I used 1 tsp and my 6 year old will eat it -- and love it, may I add")

1 can diced plum tomatoes (798 ml or 28 oz can)

1 can chickpeas, drained (540 ml or 19 oz)

4 cups chicken stock

Salt and pepper to taste

### **Directions:**

In a stock pot, heat the olive oil over medium heat. Add onion and cook until soft.

Add curry powder and cook an additional minute.

Add tomatoes, chickpeas and chicken stock. Bring to a simmer. Cook 10 minutes.

Puree with an immersion blender until smooth (if preferred)

Season with salt and pepper to taste.