

Neveah's Minestrone Soup (serves 10)

6 cups drained and rinsed canned chickpeas (3 19-ounce cans)
3 cups chicken broth (more if needed)
6 tablespoons olive oil
3 carrots
1 onion
1 large or 2 small leeks
2 ribs celery with leaves
4 cloves garlic
2 teaspoons dried rosemary
4 bay leaves
pinch dried red pepper flakes
1 can diced tomatoes (or fresh tomatoes)
1 can tomato paste
1 cup macaroni
2 teaspoons salt
½ pound Swiss chard, (4 large pieces) tough stems removed, leaves cut into 1 inch pieces
½ teaspoon black pepper

Step 1

Puree half of the chickpeas with 1 ½ cups of broth

In a large frying pan heat the oil over moderately low heat. Add the carrot and celery, cook for two minutes, add onion, leeks, and rosemary. Stir occasionally, until the vegetables start to soften.

Step 2 (Do at same time as step 1)

In 6 quart pot add 1 1/2 cup broth, pureed chickpeas, whole chickpeas, bay leaf, red-pepper, tomatoes, pasta and salt. Bring to a boil. Stir often so beans and pasta don't stick. Add veggies from fry pan. Reduce the heat and simmer, partially covered for 10 minutes. Continue stirring often

Step 3

Remove the bay leaves. Add the Swiss chard. Cook until pasta is done 5-10 minutes. Stir in the pepper. If too thick add broth or water.

Two of us chopped and cooked together for 45 minutes.