

## **CHICKPEA SOUP WITH LEMON & ROSEMARY** (Soup for Syria) – serves 12

½ cup olive oil

6 onions, chopped

1 Tbsp salt, or to taste

Freshly ground black pepper, to taste

6 cans chickpeas, drained

12 cups water

4 Tbsp chopped rosemary, divided

½ cup freshly squeezed lemon juice, or to taste

Rosemary sprigs for garnish

Heat oil on medium. Add onions, lightly seasoned with salt (not all salt) and pepper. Saute until translucent.

Stir in chickpeas, water, and **3** Tbsps rosemary. Bring to boil. Reduce heat and simmer 30 mins.

Puree soup until smooth.

Stir in lemon juice, salt, and remaining rosemary. Taste and adjust seasonings.