

LABLABI SOUP

CHICKPEA SOUP

Makes 4 servings



Advanced prep needed: Soak chickpeas overnight before cooking.

- 2 c dried chickpeas
 - 8 c water
 - ½ onion, whole
 - 2 t salt
 - 2 t turmeric
 - Juice from two lemons
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Cover chickpeas in water and soak overnight. Drain and discard soaking water. Place chickpeas in a large pot and cover with water. Bring to a boil. Add onion, salt and turmeric. Cover and simmer for 10 minutes, adding water if needed. Add lemon juice. Serve with bread.