

CHICKPEA NOODLE SOUP

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **4**

INGREDIENTS

1 (15.5-ounce) can chickpeas, drained and rinsed
6 ounces orecchiette (2 1/2 cups)
3 cloves garlic, minced
2 bay leaves
2 sprigs fresh rosemary
2 stalks celery, chopped
2 (2-inch-long) strips lemon peel
2 carrots, sliced 1/4-inch thick
1 shallot, chopped

4 cups low sodium vegetable broth
2 cups cold water
3 tablespoons yellow miso
Crushed red pepper flakes
Kosher salt
Freshly ground black pepper
Freshly chopped dill, for garnish
Lemon wedges, for serving



INSTRUCTIONS

In a large pot, heat oil over medium heat. Add onion and shallot, and cook, stirring occasionally, until softened, about 5 minutes. Add celery and carrots, season with salt and pepper, and cook, stirring often, for 5 minutes. Add garlic and cook until fragrant, about 1 minute. Add chickpeas, bay leaves and rosemary, and stir to combine. Season again with salt and pepper. Cook, stirring often, until you can smell the rosemary, about 1 minute. Add broth, water and lemon peel, and bring to a simmer, using a wooden spoon to scrape any brown bits from the bottom of the pan. Add pasta, return to a simmer, and cook, stirring occasionally, until pasta is al dente, 13 to 15 minutes. Remove soup from heat. Ladle about 1/2 cup of broth into a medium bowl and whisk in miso. Whisk miso mixture back into pot, and season with salt, pepper, and red pepper flakes. Ladle soup into bowls, top with dill, and serve with lemon wedges.