

CHICKPEA AND SWISS CHARD SOUP

CECI IN ZIMINO RECIPE

Makes: 4 servings

Cook Time: 1 hour

For this recipe, you will need:

- 1 ounce (30 g) dried mushrooms (preferably porcini, but other “gourmet” mushrooms will work)
- Vegetable broth (see above)
- 3 tablespoons (45 ml) extra-virgin olive oil, plus extra for topping
- ½ large carrot, diced
- ¼ white onion, diced
- 1 celery rib, diced
- 1 clove garlic, diced
- 1 tablespoon diced rosemary
- ⅔ cup (160 ml) tomato puree
- 10.5 ounces (300 g) Swiss chard, trimmed and roughly chopped
- 14 ounces (400 g) cooked chickpeas (see above)
- Salt

Place the dried mushrooms in a bowl of warm water and soak for 20 minutes. Drain them, squeeze out the excess moisture, and finely chop the mushrooms. Bring the vegetable broth to a simmer in a medium pot.

Place the olive oil, carrot, onion, celery, garlic, rosemary and chopped mushrooms in a heavy pot. Sauté over medium heat for about 5 minutes, then stir in the tomato puree. Bring the sauce to a simmer, then add the Swiss chard and cover the pot.

Let the Swiss chard self-steam until it wilts completely—about 5 minutes. Stir in the chickpeas and add vegetable broth to taste. The amount of vegetable broth can be adjusted to your liking: use less for a thicker soup, or more for a “soupier” soup. Lightly salt the soup to taste.

Bring the soup to a simmer, partially cover the pot, and let it cook for 30 minutes. As the soup nears completion, add more broth as needed to maintain the consistency you prefer, and salt it again to taste.

Serve warm, with a drizzle of olive oil on top.

Buon appetito!