

Chorizo and Chickpea Soup

Ingredients

1 t Olive Oil
1 c Dried Chorizo (cubed)
3 Celery Stalks
4 clv Garlic (minced)
1 Onion (chopped)
15 oz Chickpeas (canned, drained and rinsed)
4 Kale Leaves (chopped)
6 c Chicken Broth
1 1/4 c Water
14 oz Diced Tomatoes (canned, fire-roasted)
1 t Chicken Bouillon Powder
1/2 t Salt
1/2 t Ground Black Pepper
1/3 c Israeli Couscous

Instructions

- 1.Coat the bottom of a heavy pan or large dutch oven set over medium heat with oil. Once hot, add chorizo and cook until brown.
- 2.Add celery, garlic, and onion; saute until the vegetables are fragrant and soft and the onions translucent. If chorizo doesn't release enough fat to keep the bottom of the pot well coated, add more olive oil, teaspoon by teaspoon.
- 3.Add chickpeas and kale. Cook until the greens wilt.
- 4.Add broth, tomatoes, chicken bouillon, and water. Bring just to a boil, then reduce heat to medium-low and simmer for 20 minutes. Add couscous and simmer for 10 more minutes.
- 5.Season with salt and pepper. Serve immediately.