

## **chick pea-leek-soup**

5 cans of chick peas

3 big leeks

3 Tbsp olive oil

5 cups vegetable broth

Salt, pepper, garlic

- Cut the leeks in small slices. Wash them thoroughly in a strainer.
- Heat olive oil in soup pot.
- Add leeks and let them get moist and brownish.
- Add 3 cloves of garlic (diced)
- Add two chili peppers
- Let everything simmer for 3 minutes
- Add chickpeas and heat up.
- Add broth and let cook for 25 minutes.
- Puree everything though blender or hand mixer.
- Add some lemon, and salt and pepper to taste.
- Serve hot.