

## Moroccan chickpea soup

Prep: 5 mins

Cook: 20 mins

Ready in 20-25 mins

### Ingredients

1 tbsp olive oil

2 celery sticks, chopped

2 tsp ground cumin

600ml hot vegetable stock

400g can chopped plum tomatoes

400g can chickpeas, rinsed and drained

100g frozen broad beans

zest and juice ½ lemon

large handful coriander or parsley and flatbread, to serve



### Method

Heat the oil in a large saucepan, then fry the onion and celery gently for 10 mins until softened, stirring frequently.

Tip in the cumin and fry for another min.

Turn up the heat, then add the stock, tomatoes and chickpeas, plus a good grind of black pepper.

Simmer for 8 mins.

Throw in broad beans and lemon juice, cook for a further 2 mins.

Season to taste, then top with a sprinkling of lemon zest and chopped herbs.

Serve with flatbread.

# Easy Flatbreads

Ingredients - Makes 2-4

- 100g self-raising flour, plus a little extra for dusting
- 1/2 teaspoon sea salt
- 1/2 teaspoon baking powder
- 100g natural yoghurt

Put all of the flatbread ingredients into your food processor and pulse until you have a dough. (If the dough's a little wet still, you may need to add another sprinkling of flour.)



Tip the dough out onto your work surface and dust with a little flour .

Knead the dough for a minute or so to bring it together.

Divide the dough into about 6 equal-sized pieces.



Put a griddle pan on a high heat to get nice and hot.

Once it's really hot, cook each flatbread for a couple of minutes per side, until slightly puffy and lightly charred – you'll need to do this in batches.

