

# Chickpea and Mushroom Soup

Printed from Chickpea Recipes at <http://www.chickpearecipes.com/>

## Ingredients:

3 oz of dried chickpeas.  
1 oz of dried porcini mushrooms.  
½ lb of mushrooms, chopped.  
2 garlic cloves, minced.  
2 sprigs of rosemary.  
2 sprigs of thyme.  
1 tablespoon of olive oil.  
3 oz of dried lentils.  
2 slices of Tuscan bread, cubed and toasted.

## Directions:

Soak the chickpeas in cool water to cover overnight; drain.

Soak the porcini in warm water for 30 minutes; drain and chop.

Sauté the porcini, mushrooms, garlic, rosemary, and thyme in 1 teaspoon of the olive oil with a pinch of salt until tender, about 10 minutes.

Place the drained chickpeas in a pot of cool water, bring to a boil, and cook until tender; do the same with the lentils.

Pass half of the chickpeas and lentils through a food mill, and place them in one pot with the whole chickpeas and lentils.

Add enough of the cooking liquid from the chickpeas and lentils to thin the soup to the desired consistency, and stir in the sautéed mushrooms.

Bring to a boil and simmer for 5 minutes.

Drizzle with the remaining olive oil and serve with the cubed Tuscan bread.