

Harissa, Aubergine and Chickpea Soup

REF:

Serves: 4

Cuisine: Mediterranean

Preparation time: 10 minutes

Cooking time: 40 minutes

Ingredients:

1	Onion, chopped
1 tbsp	Olive oil
2 tbsp	Rose Harissa
2	Medium aubergines, diced
400g	Chickpeas, drained
400g	Chopped tomatoes
500ml	Water
2 tbsp	Coriander, chopped

Method:

1. Heat a large frying pan with oil
2. Add the onion and soften.
3. Add the Harissa and cook for a further 2 minutes, stirring.
4. Add the diced aubergines and coat well in the Harissa and onion mix.
5. Add the tomatoes and chickpeas and the water
6. Bring to the boil and then simmer for 30 minutes.
7. Stir in the chopped coriander, season and serve.

To Serve:

Chef's Notes: