



» Makes enough
for 4 to 6 people

1 tablespoon olive oil
1 yellow onion, diced
2 yellow potatoes,
skin on, diced (about
2½ cups)
1 jalapeño, seeded
and minced
1½ teaspoons ground
cumin
2 teaspoons chili
powder
¼ teaspoon salt
1 cup roasted Hatch
chiles, or 2 cans
(4 ounces each)
2 cloves garlic,
minced
4 cups vegetable
broth
3 cups cooked
chickpeas or 2 cans
(15 ounces each),
drained and rinsed
2 tablespoons lime
juice
Salt and black pepper

Toppings: chopped
cilantro, avocado
chunks

Lime wedges,
for squeezing

Ever wanted to eat a big ass bowl of salsa for dinner? Same. We found a dignified way to achieve that life goal.

CHICKPEA AND GREEN CHILE SOUP

1 In a large soup pot, heat the olive oil over medium heat. Add the onion and potatoes and let that shit simmer until the onions look a little golden in some places, 5 to 7 minutes. Add the jalapeño, cumin, chili powder, and salt and stir everything up and get those spices warm, about a minute. Add the chiles, garlic, and veggie broth, cover, and let it all simmer until the potatoes are tender, about 20 minutes.

2 Add the chickpeas and lime juice and cook for another minute. Taste and add more salt, pepper, and whateverthefuck you think it needs.

3 Serve right away with some chopped cilantro and avocado chunks on top and extra lime wedges on the side.



Want this kinda creamy? Stick an immersion blender in this shit when it's all done and blend up half the soup while still leaving plenty of chunks.