



DESCRIPTION

This soup is so hearty you can serve it up as a complete meal. Learn how to make Pasta and Bean Soup with Chef Jenifer Foy.

INGREDIENTS

- 1 lb dried chickpeas
- 4 gallons vegetable stock
- 4 shallots
- 1 bulb garlic
- 2 celeriac (celery root)
- 2 lbs plum tomatoes
- 1/2 bunch fresh parsley
- 2 tbsp olive oil
- 2 cups cooked bite-size pasta of choice
- 1/2 cup fresh-grated Asiago cheese
- fresh-cracked black pepper

TOOLS

- large stockpot

DIRECTIONS

1. You can presoak the beans overnight to make the cooking faster, or you can use a good brand of imported Italian canned chickpeas.
2. Sort through the chickpeas, discarding any stones.
3. In a large stockpot, simmer the peas in 2 gallons of the stock for approximately 2 to 3 hours, until the beans are tender. Drain.
4. Peel and finely chop the shallots, garlic, and celeriac. Clean and chop the tomatoes and parsley.
5. Heat the oil in a large stockpot over medium temperature.
6. Sauté the shallots, garlic, and celeriac for 3 minutes.
7. Add the tomatoes and sauté for 1 minute.
8. Add the remaining stock, the chickpeas, and parsley. Let simmer for 1 hour, uncovered.
9. Just before serving, stir in the pasta (and beans, only if canned are used).
10. Sprinkle each serving with cheese and pepper.