

## **Swiss Chard & Chick Pea Soup**

Submitted by: Gwenne Godwin, Growing Solutions Farm

- 3 carrots, diced
- 2 stalks Celery, diced
- 1 C. Red Onion, diced
- 1 sprig Rosemary, leaves removed from stem and chopped
- 1 ½ T. crushed Garlic
- 6 C. Vegetable Stock
- 2 C. Tomatoes, chopped
- 1 can (15 oz.) Chick Peas, drained and rinsed
- 1 bunch Swiss Chard, stems removed and greens roughly chopped
- Salt and pepper, to taste

Combine carrots, celery, red onion, rosemary garlic and stock in a saucepan. Bring to a low boil and cook about 10 minutes. Add tomatoes, chick peas, and chard greens. Simmer another 15 minutes. Season with salt and pepper to taste.