



The smallest soup maker, the biggest results

Spicy Moroccan Chickpea Soup

This Soup is thick, hearty and warming and packed with flavour.
Naturally Gluten free and Vegan too

Ingredients

- 1/2 Small red onion
- 1/2 Garlic clove, minced
- half a medium carrot, diced
- half a celery stalk
- 1/3 a tin of chickpeas, rinsed
- 3 tomatoes chopped
- or 1/3 tin chopped tomatoes
- 1/4 tsp cayenne pepper
- 1/4 tsp ground cinnamon
- 1/4 tsp paprika
- 1/4 tsp cumin
- 1/2 vegetable stock pot or stock cube
- 200ml hot water
- (to garnish) fresh mint leaves and toasted cashews

Instructions

1. Add the chickpeas, tomatoes, onions, garlic, spices and stock to the Justme Soup maker
2. Replace the lid so that the shape of the lid aligns with the body and the lights will stop flashing
3. Select the smooth function. The SMOOTH light will remain on and constant, this means cooking has begun
4. This program will gently cook the ingredients and then blends the soup to a smooth consistency

5. After 19 minutes the program will finish and the machine will beep 3 times.
6. Pour out your soup and top with toasted cashews and fresh mint

