

Tomato Soup with Ras El Hanout & Pita

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	14



A North African-inspired tomato soup with Ras El Hanout spice, garlic, onions, and chickpeas.

MADE WITH

Campbell's Classic Tomato
CLASSIC SOUPS CASE CODE 00016

Ingredients

30 mL	Olive oil
250 mL	Onions, thinly sliced
30 mL	Garlic, minced
53 mL	Ras El Hanout
1.36 L	Classic Tomato
1.5 L	Water
500 mL	Chickpeas (garbanzo beans), canned, rinsed, drained
30 mL	White balsamic vinegar
5 mL	Kosher salt
1 ¼ mL	Black pepper, ground
6 each	Pita bread, large (6 ½" diameter), cut into triangles, warmed

Directions

- 1** Using a large sauce pot, heat olive oil over medium heat.
- 2** Add onions. Cook for 3-4 minutes, until onions start to soften.
- 3** Add garlic and lightly toast garlic about 1-2 minutes.
- 4** Add Ras El Hanout spice and toast for 1-2 minutes.
- 5** Add Campbell's® Condensed Tomato Soup and water. Simmer for 10 minutes on low to medium heat.
- 6** Add chickpeas. Simmer for an additional 5 minutes.
- 7** Add balsamic vinegar, salt and pepper. Stir to combine.

CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

CCP: Hold for hot service at 60°C or higher until needed.
- 8** To serve, portion 250 mL soup into serving bowl. Garnish with warmed pita triangles. Serve immediately.