

# Tomato Za'atar with Roasted Chickpeas

TOTAL TIME  
**35 min**

SERVING / SIZE  
**250 mL**

SERVINGS  
**14**



A Middle Eastern-inspired tomato soup with chickpeas, Za'atar, and onions.

**MADE WITH**

**Campbell's** **Classic Tomato**  
CLASSIC SOUPS CASE CODE 00016

## Ingredients

- 45 mL Canola oil
- 250 mL Onions, thinly sliced
- 75 mL Za'atar seasoning
- 1.36 L **Classic Tomato**
- 1.5 L Water
- 1 L Chickpeas (garbanzo beans), canned, rinsed, drained
- 5 mL Kosher salt
- 30 mL White balsamic vinegar

## Directions

- 1** Using a large sauce pot, heat canola oil over medium heat.
- 2** Add onions. Cook for 3–4 minutes, just until onions start to soften.
- 3** Add Za'atar seasoning. Toast for 2 minutes.
- 4** Add *Campbell's*® Condensed Tomato Soup and water. Simmer on low to medium heat for 10 minutes.
- 5** Add chickpeas. Continue to simmer for 3-4 minutes.
- 6** Add salt and balsamic vinegar.

**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.

To Serve: Portion 250 mL soup into serving bowl. Serve Immediately.