

# Za'atar Spiced Mediterranean Tomato and Roasted Chickpea Soup

TOTAL TIME  
30 min

SERVINGS  
14



A warm, blend of creamy tomato roasted red pepper bisque simmered with onions, za'atar, and chickpeas, finished with a touch of balsamic vinegar for tangy depth.

## MADE WITH



**Verve® Tomato Roasted Red Pepper Bisque**  
CASE CODE 23413

## Ingredients

30 mL	Olive oil
688 g	Chickpeas canned, rinsed, drained
10 g	Kosher salt
149 g	Onions, thinly sliced
90 g	Za'atar seasoning
1 pouch (1.81 kg)	<b>Verve® Tomato Roasted Red Pepper Bisque</b>
30 mL	White balsamic vinegar or fresh lemon juice

## Directions

- 1 Preheat oven to 375°F.
- 2 In a bowl, toss chickpeas with olive oil and kosher salt. Spread on a lined baking sheet and roast for 30 minutes until crispy.
- 3 In a large saucepan, heat olive oil over medium heat. Add onions and sauté for 4–5 minutes, until soft and translucent.
- 4 Add Za'atar seasoning and toast for 2 minutes, stirring frequently.
- 5 Stir in Tomato Roasted Red Pepper Bisque and cream. Bring to a simmer and cook for 20 minutes.
- 6 Add the roasted chickpeas and simmer for an additional 3–4 minutes.
- 7 Finish with a splash of balsamic vinegar or fresh lemon juice, to taste.  
CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.  
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

## To Serve

Portion 250 mL (8 oz) soup into serving bowl.