

# Mushroom and Chickpea Soup

by Karen Ullo

## Ingredients

1 cup pearl couscous, prepared separately according to package directions  
2 lbs. sliced mushrooms (1 use 1 lb. white and 1 lb. baby bella)  
2 can chickpeas, drained and rinsed  
3 cloves garlic, diced  
½ stick butter  
1 tsp. salt  
½ tsp. pepper  
2 tsp. oregano  
2 tsp. basil  
1 tsp. thyme  
1 tsp. sage  
1 tbs. parsley  
6 cups chicken broth  
½ cup sliced kalamata olives  
Feta cheese for garnish  
Sliced green onions for garnish



## Directions

- Prepare the couscous in a separate pot according to package directions, then set aside.
- In a large stock pot, melt the butter, then add mushrooms, garlic, salt, pepper, and herbs. Sauté until the mushrooms begin to brown and release their liquid. Do not drain. Add the chickpeas and broth. Bring to a boil, then simmer about 15 minutes. Add the olives and stir.
- Serve, then add feta and/ or sliced green onions to the bowl as desired.



**Catholic Mom**  
HOLY CROSS  
FAMILY MINISTRIES

Visit [CatholicMom.com](http://CatholicMom.com) for more Meatless Friday recipes