

Garbanzo Cauliflower Soup with cheddar toasts

Smoked paprika adds a golden color to this hearty, dinner-friendly soup. If you can't find baby kale, pull the stems from adult kale and chop the leaves before adding them to the stock.

We'll talk about the superiority of freshly cooked garbanzos in a future post, but you can certainly use canned here if you like.

Makes about 8 servings

1/4 cup extra-virgin olive oil
1 onion, sliced
5 cloves garlic, smashed and minced
1 carrot, chopped
1 stalk celery, chopped
Sea salt and black pepper
1/2 large head cauliflower (or 1 small head), chopped quite fine
4 cups vegetable stock
1 cup dry white wine
1 teaspoon smoked paprika
4 sprigs thyme
2 cups cooked (or canned, drained, and rinsed) garbanzo beans (also called chickpeas)
6 cups (packed) baby kale leaves
Sliced French bread and shredded sharp cheddar, for toasts

Add the olive oil, onion, garlic, carrot, celery, 1 teaspoon salt, and 1/2 teaspoon pepper to a large soup pot or Dutch oven and place over medium heat. Sauté until the vegetables are very tender. Add the cauliflower, stock, wine, smoked paprika, and thyme sprigs, and bring to a boil. Reduce the heat to low, cover, and simmer gently for about 20 minutes.

Add the garbanzos and kale, and stir through for about 5 minutes.

Sprinkle the bread with the cheddar. Broil until golden.

Serve the soup hot, with cheddar toasts.