

## **Lemony-Dandelion-Ramp-Chickpea Soup**

- 2 bunches of dandelion greens
- 1 bunch of ramps
- 2 cans of organic chickpeas
- 1 red chili
- 1/4 cup extra-virgin olive oil
- 1 tablespoon salt
- 1 lemon
- 3 garlic cloves, chopped
- 1 liter vegetable broth
- 1 white onion, chopped

Heat oil in a large pot, add the onion and stir until golden, add the garlic and chili, let simmer for 3 minutes. Add ramps and dandelion greens, stir for about 1 minute. Add the chickpeas and stir a couple of times. Now add the broth. Cover pot and cook for 1 hour. With a hand blender lightly blend the soup to chop up the dandelion. Add lemon and salt to taste.