Curried Chickpea and Broccoli Soup

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Ingredients

For 2:

- 400ml hot vegetable stock
- 200ml boiled water
- 200g chickpeas
- 4-6 tenderstem broccoli
- Small handful of ripped spinach
- Half small red onion, chopped
- 2 tsp korma paste
- 1 tbsp vegetable oil
- 2 garlic naan bread

Instructions

1. Fry the onion and paste in a deep saucepan for a few minutes.
2. Add the chickpeas, hot stock and water. Bring to the boil and leave to simmer for about 15 minutes.
3. Meanwhile, preheat the oven to 180 degrees C. Wrap the naan in foil and bake for about 15 minutes.

4. Stir the broccoli and spinach into the soup and simmer for another 5 minutes.
5. Divide the soup into two bowls and cut the naan into thin strips to serve.