

Pasta, Chickpea, and Chicken Soup with Pesto

Ingredients:

- 8 Tbs olive oil, divided
- 1 cup chopped leeks
- 1 cup chopped carrots
- 6 cups chicken broth or [homemade bone broth](#)
- 1 tsp. salt
- 1 tsp. pepper
- 1 cup orecchiette pasta
- 2 cups shredded or chopped chicken breasts or rotisserie chicken
- 1, 15 oz. can chickpeas, drained and rinsed
- 1 Tbs lemon juice
- 1/3 cup raw almonds
- 1 cup packed fresh basil leaves
- 3/4 cup flat-leaf parsley

Heat 1 tablespoon olive oil in a large sauce pan over medium-high heat. Add leeks and carrots, and let sauté for about 5 minutes, stirring often. Add broth, salt and pepper. Let simmer about 10 minutes until leeks and carrots are tender.

Bring broth to a boil and add orecchiette. Stir occasionally, until almost tender, about 10 minutes. Reduce heat and stir in chicken and chickpeas, and cook until pasta is tender and chicken and chickpeas are heated through. Remove from heat.

Meanwhile, combine lemon juice, almonds, basil, parsley, and remaining 7 tablespoons of olive oil in a food processor. Process until smooth. Serve soup topped with a spoonful of fresh pesto and enjoy!

***"The fall season brings beautiful leaves, cozy sweaters,
and hot flavorful soups." - Me***