



## Moroccan Soupe de Pesach

*Original with meat, from Sephardic Cooking by Copeland Marks  
Serves 8-10*

### Ingredients

- ½ c dried fava beans
- ½ c dried chickpeas
- 10 c light homemade chicken broth
- 2 c water
- 1 tsp salt
- ½ tsp white pepper
- 2 lbs chicken pieces – breast, leg, thighs
- ½ tsp paprika
- 1 lb potatoes peeled and cubed
- 2 leeks, white & tender green parts, trimmed/sliced
- ¼ lb fresh or frozen green beans cut into 2" pieces
- 2 white turnips, peeled & sliced (1 c)
- 1 large onion, sliced (1 c)
- 1 c green peas, fresh or frozen
- 2 carrots, sliced (1 ½ c)
- 2 celery ribs with leaves, cut into ¼" slices

### Instructions

1. Cover the favas and chickpeas separately in water; soak overnight. Drain.
2. Put the chicken broth and water in a large pot and bring to boil over moderate heat. Add salt, pepper, paprika, chicken pieces, favas and chickpeas. Cook, covered, 20 min. Add potatoes and cook for 5 min more.
3. Add rest of the ingredients and simmer over low heat for ½ hr until everything is tender. Taste and adjust seasoning; cook for 10 min more.



## Sephardic Charoset

*Makes 2 cups*

### Ingredients

- ½ lb pitted dates (1 c packed down)
- ½ c raisins
- 1 medium apple, peeled, cored and chopped
- ½ c walnut pieces
- 1 tsp freshly grated ginger
- ¼ c sweet wine or grape juice

### Instructions

Combine all the ingredients except the wine or grape juice and chop fine. Stir in the wine or grape juice to make a paste.



## Moroccan Soupe de Pesach

Vegetarian  
Serves 8-10

### Ingredients

- 1 can (15 oz) fava beans, drained & rinsed
- 1 can (15 oz) chickpeas, drained & rinsed
- 10 c light veg broth (I use Imagine No-Chicken; any broth that is light and has no tomato will do)
- 2 c water
- 1 tsp salt
- ½ tsp white or black pepper
- ½ tsp paprika
- 1 lb potatoes peeled and cubed
- 2 leeks, white & tender green parts, trimmed/sliced
- ¼ lb fresh or frozen green beans cut into 2" pieces
- 2 white turnips, peeled & sliced (1 c)
- 1 large onion, sliced (1 c)
- 1 c green peas, fresh or frozen
- 2 carrots, sliced (1 ½ c)
- 2 celery ribs with leaves, cut into ¼" slices

### Instructions

1. Put the broth and water in a large pot and bring to a boil over moderate heat. Add the salt, pepper, paprika and potatoes and cook for five minutes.
2. Add the rest of the ingredients and simmer over low heat for 30 minutes until everything is tender. Taste and adjust seasoning, then cook for 10 minutes more.



## Shakshuka (Improvisational)

### For the Sauce:

Make your favorite spicy tomato sauce and poach eggs in a large skillet.

Suggested spices: turmeric, ginger, garlic, Italian seasoning, chili flakes.

Sauté one chopped onion, add the garlic and then a can of diced tomatoes, one can of tomato sauce, and a tablespoon or so of tomato paste to thicken. Let the sauce simmer for 15 minutes or so, then make wells in the sauce and allow your eggs to cook to desired doneness.