



*Ingredients: Serves 4.*

*125 g carrots (peeled and sliced), 125 g parsley roots (peeled and sliced), 1 leek (cleaned and sliced), 2 onions (peeled and diced), 1 can chickpeas (app. 200 g, washed and drained), 2 TblSps olive oil, 4 TblSps agave nectar, 2 cans minced tomatoes (app. 800 g), 2 TblSps Herbes des Provence (dried), 2 TblSps Ras el-Hanout, 200 ml vegetable stock, 2 cloves of garlic (smashed), 2 TblsSps parsley (minced), the zest and juice of one lemon, 100 g green olives, salt, pepper*

*Preparation:*

*Heat the oil in a big pan and roast the carrots, parsley roots, onions and the leek. Add the agave nectar and let it slightly caramelize. Add the tomatoes, chickpeas, Herbs des Provence, Ras el-Hanout and the vegetable stock and let it boil up. Let cook at a medium flame for app. 10 more minutes. Afterwards, add olives, lemon zest, parsley and garlic. Season with salt, pepper and lemon juice.*

*Enjoy!*