

# Greek Revithatha Chickpea Stew

This rustic chickpea stew is a wonderful vegetarian selection that is perfect with a simple salad. Allow yourself plenty of time to slow cook the chickpeas for the best results.

## Ingredients

- 1 pound chickpeas (dried)
- 3 large onions (diced)
- 1/2 cup olive oil
- 2 medium potatoes (peeled and diced)
- 1/4 cup dill, (fresh, chopped)
- 6 cups water
- 1 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)

## Steps to Make It

Note: Soaking dried chickpeas rehydrates them and results in more tender beans and shorter cooking time. If you don't have an extra day to soak the chickpeas overnight, you can try the quick soak method below.

## Quick Soaking Method:

1. Gather the ingredients.
2. Add chickpeas plus enough water to cover beans by 2 inches to a pot. Add 2 tablespoons salt and stir. Bring beans to a rolling boil. Turn off heat, cover, and soak for an hour. Drain and rinse beans under cold water before using.

## For the Stew:

1. Gather the ingredients.
2. To a large covered soup pot add the chickpeas, onions, olive oil, potatoes, and dill. Bring the water to a rolling boil. Cover and lower the heat to medium-low. Simmer covered over medium-low heat for 1 1/2 to 2 hours.

3. Stir in the salt and pepper and continue to simmer for another hour or so.  
(The beans should be tender and creamy and the liquid in the pot will have thickened to more of a gravy than a broth.)
4. Adjust the salt and pepper seasoning to your taste before serving and enjoy with a simple salad and some crusty bread.