**Cold Chickpea-Tahini Soup**

Serves 3 luncheon main servings NYT Cooking

2 to 3 tablespoons sesame seeds, toasted

3 cups canned chickpeas, rinsed and drained

3 tablespoons lemon juice

1 tablespoon olive oil, plus more for drizzling

¼ teaspoon ground cumin

1 small garlic clove

Garnish:

1 cup chopped tomatoes

1 cup chopped cucumber

¼ cup chopped red onion

¼ cup chopped pitted Greek olives

¼ cup chopped fresh parsley

 Salt and freshly ground black pepper

½ cup crumbled feta

 In a blender, grind sesame seeds into a paste. Add chickpeas, lemon juice, 1 tablespoon olive oil, cumin, garlic, a sprinkle of salt and pepper and 1 cup water. Blend until smooth and thin enough to pour, adding addition water if necessary. Taste and adjust seasoning. (Notes: More garlic and lemon juice) Chill.

 Garnish: Combine the chopped tomatoes, cucumber, red onion, olives, parsley and a sprinkle of salt and pepper.

 Pour chilled chickpea soup into bowls and top with the chopped-vegetable mixture, some crumbled feta and a generous drizzle of olive oil.