POTATO-GARBANZO BEAN SOUP

This is a very hearty soup. Makes a great main course in the winter, guaranteed to warm the belly and fill the stomach.

1 cup garbanzo beans
4 medium sized potatoes
1 onion
1 garlic clove
2 cups diced tomatoes (or tomato sauce)
2 carrots
2 tablespoons olive oil
1 teaspoon oregano

Soak 2 cups of garbanzo beans in 4 cups of water in large pan for 4-6 hours. Add one more cup of water, cover and bring garbanzo beans to boil. When water boils, add potatoes, diced into small cubes. Cover and reduce heat. Saute onion in frying pan with 2 tablespoons of olive oil. Add oregano and diced garlic as onions brown. Put contents of frying pan to cooking garbanzos and potatoes. Mix in two diced tomatoes. Cook covered until potatoes soften. Using a wooden spoon smush potato cubes on side of pan. When potatoes are suitably smushed, slice two carrots into small pieces and add to soup. Add one or more cups of water to create desired consistency. Cook for another 30-40 minutes. Add salt and pepper to taste.