

Spanish-Style Spinach with Chickpeas

From – Madhur Jaffery's *World Vegetarian*

¾ cup dried chickpeas
¼ cup olive oil
5 garlic cloves, peeled and finely chopped
2 lbs fresh spinach, washed and cut into wide ribbon like shreds
2 tsp ground cumin
1 tsp ground coriander
1 ½ tsp paprika
1/8 or ¼ tsp cayenne or crushed red pepper flakes
1 ½ tsp salt

- Soak the chickpeas over night in cold water to cover by about 3 inches. Drain.
- In a medium pot, bring the chickpeas and 2 ½ cups of water to a boil. Cover, lower the heat, and simmer for 2 ½ to 3 hours, or until the chickpeas are tender.
- Put the oil in a wide, medium pot and set over medium-high heat.
- When hot put in the garlic and stir.
- Add the spinach and stir until the spinach has wilted.
- Add the chickpeas with their cooking liquid, the cumin, coriander, paprika, cayenne, salt and 1 cup of water. Mix well.
- Cook on medium heat, uncovered, for 20-30 minutes. Stir occasionally.
- There should be a little thick juice left at the bottom of the pan.
- Serve hot or room temperature.



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