

# Chickpeas & Spinach

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## Ingredients

500g chickpeas in brine  
300 grams fresh spinach, washed  
2 thick slices of day old bread (sourdough works well) with crusts removed and cut into cubes  
15 blanched unsalted almonds  
¼ cup tomato sauce  
3 garlic cloves, chopped  
Extra virgin olive oil  
2 Tablespoons Sherry vinegar (or red wine vinegar if sherry vinegar is hard to come by)  
1 teaspoon ground cumin  
Ground cayenne pepper (to taste)  
Salt  
Black pepper (to taste)  
Smoked Spanish paprika (I use pimentón dulce, but you could also use pimentón picante)

## Instructions

### Step 1

Coat a large saucepan with extra virgin olive oil (approx. 2 T) and heat to medium high. Before the oil gets too hot, add the spinach (in batches if necessary). Sauté the spinach until just wilted and remove to strain in a colander

### Step 2

Re-coat the pan with olive oil and add in the bread cubes and raw almonds. Fry until the bread and almonds are browned and crispy on each side

### Step 3

Add the chopped garlic, cumin, cayenne and black pepper and sauté for a couple of minutes, until the garlic is fragrant and turning brown. Transfer the ingredients to a blender/food processor and add the sherry vinegar

### Step 4

Blend the ingredients together until you have a thick paste (don't over blend and make it gooey). Return the paste to the saucepan and add your chick peas and tomato sauce. Stir gently until the chickpeas are fully coated by the sauce and add a bit of water to thin things out

### Step 5

Add the spinach and stir gently until it is evenly incorporated and hot Season with salt and pepper

~~Step 6~~ plated, drizzle a swirl of extra virgin olive oil on top of each dish, then sprinkle a small amount of smoked Spanish paprika on top  
Enjoy!

THE  
COOKERY

by The Secret Jozi Chef

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