# Braised Spinach & Chickpea | Andalusian-Style

Makes 5.0 to 6.0 cups | Active Time: 30 minutes | Total Time: 1 hour 15 minutes

## Step 1: Preparing & Gathering Your Mise en Place

- 1 cup cooked chickpeas*
- 16 oz (1 lb) fresh spinach, chopped
- 1 onion, finely diced (approx 1 cup)
- 3 large cloves garlic, minced
- 1 cup diced tomato (canned or fresh)
- 1 tsp smoked Spanish sweet paprika
- 1 tsp ground cumin
- ½ tsp ground coriander
- 1/4 tsp cayenne pepper
- 1 cup water or stock
- 1/4 cup extra-virgin olive oil

*Note: The amount of chickpeas, spinach, and even tomatoes ultimately come down to personal preference. We prefer this dish to be heavy on the spinach but feel free to experiment with the different amounts (even the spices) and see what works best for you.

Once all of your mise en place is ready, preheat the oven to 350°F (175°C).

## Step 2: Cooking the Dish

- 1 tbsp sherry vinegar
- sea salt, to taste
- freshly ground black pepper, to taste

To cook the dish, heat a large fry-pan over medium heat. Once hot, add 2 tablespoons of the oil, followed by the onions and a good pinch of salt. Let the onions cook until they become soft and translucent — about 5 to 8 minutes.

Once the onions have become soft and translucent turn down the heat and add the garlic (and touch of oil, if needed). Let the garlic cook for 30 seconds or so and then add the spices. Stir to combine the mixture and then add the tomatoes and spinach.

Next, add the stock and simmer the mixture until the spinach becomes wilted and cooked through.

Lastly, add the chickpeas, a bit of salt and pepper. If the mixture looks quite dry, add a bit more oil and/or stock and then bring to a gentle boil. Note: For a thicker final consistency, mash some of the chickpeas until they have a rough mashed-potato like consistency.

Next, cover the pan with a lid (or a piece of foil) and place into the oven and let cook for 20 to 30 minutes, or until the chickpeas have completely softened and the liquids have reduced down and started to concentrate. Stir the mixture halfway through — and if needed, remove the foil to allow the liquid to evaporate a bit more.

Once done, add the sherry vinegar and taste for seasoning. If desired, drizzle the top with a bit more olive oil and serve with bread and/or your favorite sides.

## Chef's Notes

This dish is traditionally cooked with toasted bread but our version is gluten-free as we omitted the bread.

This dish also happens to generally be served with toasted bread; however, feel free to serve it with whatever you like. We often serve it with roasted sliced sweet potatoes and/or slices of raw cauliflower and cabbage.

Here are just a few more tapas recipes that go well with this dish:

Pan Con Tomate
Tortilla de Patata (Spanish Omelet)
Marinated Carrots
Smoky Spanish Almonds
Charred Roasted Red Peppers
Patatas Bravas
Charred Shisito/Padrón Peppers