

Tapena

GRAB A FORK



Winter Greens and Chickpeas

Serves 6 small plates

Pair with: Tapeña Verdejo

Ingredients

- 1 lb fresh spinach or kale (6 cups), washed and coarsely chopped
- 1/2 cup bread crumbs
- 4 tbsp olive oil, divided
- 1 onion, chopped
- 2 cloves of garlic, chopped
- 1/4 tsp ground cumin
- 1 1/2 tbsp red wine vinegar
- 1/2 tsp paprika
- Salt and pepper
- 1/4 tsp dried red pepper
- 15 ounces chickpeas, rinsed and drained

Directions

Heat water in a large covered steamer. Cook the greens for 5 minutes, until wilted. Drain the spinach and set aside.

In a small bowl combine the bread crumbs, 2 tbsp olive oil and 2 tbsp of chickpeas and mash into a paste.

Heat 2 tbsp olive oil in a large skillet and cook the garlic and onion until soft. Add the bread/chickpea paste, cumin, vinegar, paprika and red pepper to the skillet. Stir until well blended.

Add the cooked spinach and remaining chickpeas. Cook on med-low until heated through.

Serve warm by itself or with toasted bread.