

Spanish Chickpea and Spinach Tapa

Recipe Information

Total Time: 20 minutes

Servings: 6

Keep a couple of cans of cooked chickpeas handy, and all you need is a couple of bags of salad spinach and some serrano ham to make a delightful tapa.

Ingredients

1/4 cup extra virgin olive oil

4 cloves garlic, chopped

1 1/2 teaspoons ground cumin

1 slice serrano ham, chopped (optional)

3 cups cooked chickpeas, or 2 15-ounce cans, drained and rinsed

10 ounces baby spinach, coarsely chopped

3/4 teaspoon salt

Preparation

In a large sauté pan, heat the olive oil over medium heat. Add the garlic and stir until it sizzles, then add the cumin and serrano ham, if using, and stir for a minute, just until fragrant. Add the drained beans and raise the heat, stirring them over medium high heat until hot, about 3 minutes. Add the spinach and salt and toss in the pan just until the spinach is wilted, then serve immediately.

