



# Spanish Chorizo, Spinach, Chickpea Stew

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cups dried chickpeas, soaked overnight and drained

1/4 cup plus 2 tablespoons extra-virgin olive oil

4 garlic cloves, minced

1 large onion, finely diced

One 28-ounce can whole tomatoes, chopped

1/2 pound spanish chorizo, cut in half and sliced 1/4 inch thick half moons

1 pound spinach, thick stems discarded

Salt and freshly ground pepper

## Instructions

In a medium saucepan, cover the chickpeas with 2 inches of water and bring to a boil. Reduce the heat to low and simmer until the chickpeas are tender, about 2 hours; add more water as necessary to maintain the level. Drain the chickpeas and reserve 1 cup of the cooking water.

In a medium, enameled cast-iron casserole, heat the olive oil. Add the garlic and onion and cook over moderate heat until the onion is softened, about 7 minutes. Add the tomatoes and cook over moderately high heat until sizzling, about 4 minutes. Add the

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chorizo, the cooked chickpeas and their reserved cooking water and the tomato juice and bring to a simmer. Stir in half of the spinach and cook until wilted, then stir in the remaining spinach. Simmer over moderately low heat for 10 minutes, stirring occasionally. Season with salt and pepper.