

CUMIN-SPICED CHICKPEAS WITH GREENS

(Adapted from the *Harissa Chickpeas with Spinach* recipe from *Not Without Salt*)

Servings: 2 (or 4 as a side) / **Level:** Easy

INGREDIENTS

- 2 tbsp extra virgin olive oil
- 2 garlic cloves, chopped to your liking (I like mine fine)
- 1 15oz can chickpeas rinsed and drained
- 1-2 tsp ground cumin
- Pinch or two of salt – if you have good sea salt, use that!
- 2 cups fresh, rinsed spinach or kale (roughly chopped)

METHOD

1. Add olive oil to to a medium saute pan (medium heat) and saute garlic until golden and you have that mouth watering garlic smell – about **two minutes**. (Don't let the garlic burn!)
2. Stir in chickpeas, cumin and salt. Let the mixture simmer for about **five minutes** – until the liquid has evaporated and the chickpeas are tender. Stir occasionally.
3. Turn off the heat and add your chosen greens. Give everything a stir and let the residual heat slightly wilt the greens.*
4. Serve immediately with a big scoop of plain yogurt.

**For an extra dose of protein, I like to add small pieces of cooked chicken breast or sliced ham in with the chickpeas before I add the greens.*