



## Chickpeas and Baby Spinach

3 TB extra virgin olive oil  
3 garlic cloves, finely chopped  
1½ lb baby spinach, shredded into large pieces  
½ lb chopped fresh tomatoes  
1½ cups cooked chickpeas  
Juice and zest of one lemon  
Sea salt, to taste  
Shavings of parmesan cheese as garnish  
Extra olive oil for drizzling

In a large skillet heat 1 TB of olive oil over medium heat. Add 1/3 of the garlic, lower the heat and sauté for 1 minute. Pile in 1/3 of the spinach and cook until wilted, remove from the pan and set aside. Repeat 2 more times with the remaining olive oil, garlic and spinach. Spoon all of the spinach back into the skillet and stir in the tomatoes. Cook for 3 minutes until soft. Add the chickpeas, lemon juice and zest and cook for 3 minutes more until heated through. Season with salt and freshly ground pepper and garnish with shavings of Parmesan cheese.

Makes 4 servings.