

Espinacas con Garbanzos [Spinach and Chickpeas]

1/2 pound (230 grams) dried **chickpeas**, cooked until soft and tender* or two 15-ounce cans of chickpeas, drained and rinsed

6 tablespoon **olive oil**

1 pound (450 grams) **spinach**, washed

A hefty 1-inch slice from a country loaf or about 2 slices from sandwich loaf **bread** (2.5 ounces or 75 grams), crusts removed and cut inset small cubes

1/2 cup (4 ounces) **tomato sauce**

3 **garlic** cloves, thinly sliced

1/2 teaspoon ground **cumin**

Pinch of **red pepper** flakes

1 1/2 tablespoons **red wine vinegar**

1/2 teaspoon **smoked paprika**

Salt and pepper

Lemon juice

- Place a large saucepan over medium heat and add half the olive **oil**. When it is hot, add the **spinach** with a pinch of **salt** (in batches, if necessary) and stir well. Remove when the leaves are just tender, drain in a colander and set aside.
- Heat 2 more tablespoons olive **oil** in a frying pan over medium heat. Fry the **bread** for about 5 minutes or until golden brown all over, then the remaining tablespoon of **oil** and the **garlic**, **cumin** and **pepper**. Cook for 1 minute more or until the garlic is nutty brown.
- Transfer to a food processor, blender or mortar and pestle along with the **vinegar**, and mash to a paste. Return the mixture to the pan and add the drained **chickpeas** and **tomato** sauce. Stir until the chickpeas have absorbed the flavors and are hot. Season with **salt and pepper**.
- If the consistency is a little thick, add some water. Add the **spinach** and cook until it is hot. Check for seasoning and serve with paprika on top, or on fried bread toasts (as the Spanish do).