

Garbanzos a la Andaluza (Andalusian Chickpeas)

Chickpeas and spinach in a garlicky, cumin and paprika picada, a classic Andalusian tapa.

Ingredients

- 1 jar cooked chickpeas (400 g drained)
- 500 g fresh spinach
- 7 cloves garlic
- 2-3 slices rustic bread (70 g)
- 1 tablespoon sweet paprika
- 1/2 teaspoon ground cumin
- 4 tablespoons wine vinegar
- 125 ml water
- Salt
- Olive oil

Method

- 1** Wash the spinach and cut it into fine pieces. Rinse the chickpeas and set aside.
- 2** Cut 3 cloves of garlic and the 3 slices of bread into small fingers, and fry them with 2-3 tablespoons of oil until golden. Remove from the heat and add the cumin and paprika. Put these ingredients in a mortar and crush them with a little vinegar.
- 3** Now fry the rest of the garlic and add the spinach. Saute for a few minutes. Then add the chickpeas and the crushed bread and garlic.
- 4** Salt to taste and heat for about 5 minutes.