



SPICY CHICKPEA PASTA

METHOD

To make the sauce, heat the olive oil in a heavy saucepan, add the onion and garlic, and cook over a moderate heat, stirring occasionally, for 3–4 minutes or until softened.

Add the celery, stirring for 1–2 minutes, then stir in the chopped tomatoes with their juice and bring to the boil. Reduce the heat and leave to simmer gently, stirring occasionally, for about 15 minutes or until thick.

Meanwhile, cook the spaghetti in a large pan of boiling water according to the packet instructions.

When the sauce is cooked, stir in the chickpeas and chilli sauce. Add the spinach leaves and simmer, stirring, for 1–2 minutes or until the spinach wilts. Season with pepper to taste.

Drain the spaghetti and toss with the chickpeas and tomato sauce. Serve immediately, sprinkled with the pecorino cheese and parsley.

INGREDIENTS

- 350g (12oz) spaghetti
- 2 cans (about 400g each) chickpeas, drained and rinsed
- ½ tsp chilli sauce
- 175g (6oz) spinach leaves
- pepper to taste
- 55g (2oz) pecorino cheese, freshly grated
- fresh parsley leaves to garnish
- 2 tbsp olive oil
- 1 onion, chopped
- 1 garlic clove, crushed
- 1 celery stick, finely chopped
- 1 can (about 400g) chopped tomatoes

