**Moroccan Chickpeas & Spinach**

**Servings: 4**

**Prep Time: 10 Minutes**

**Cook Time: 15 Minutes**

**Total Time: 30 Minutes**

**Equipment Needed:**

**Measuring Utensils, Pot, Can Opener**

**Ingredients:**

**2 Tablespoons      Olive Oil (OR) Red PalmOil**

**1 Tablespoon        Ras-el-hanout (OR) Garam Masala**

**1 teaspoon           Ginger, minced**

**3                            Garlic Cloves, minced**

**1                            Onion, finely chopped**

**1                            Red Cayenne Chili, seeded, finely chopped (OR) Green Arbol, seeded**

**1 Can                     Chickpeas, rinsed, drained**

**3 Tablespoons      Tomato Paste**

**1/2 Cup                 Water**

**1 Tablespooon     Lemon Juice (OR) 1/4 teaspoon Staghorn Sumac**

**1/2 teaspoon        Flaky Salt (OR) Kosher Salt**

**2 Cups                   Spinach, fresh**

**Pinch                     Saffron (optional)**

**Directions:**

1. **Saute' Garlic and Ginger in olive oil, adding the Ras-e OR Garam Masala on Medium Heat.**
2. **Stir in the Onions until translucent. Add the Red Chili.**
3. **Rinse the chickpeas in cold water and add to the pot.**
4. **Add the Water, Tomato Paste, and Lemon Juice OR Sumac.**
5. **Add Chickpeas to the pot, covered, and simmer for 15 Minutes.**
6. **Remove the top and add the Spinach. Season with Salt and Saffron (optional).**
7. **Once the Spinach lilts (softens), remove from stovetop.**
8. **Eat & Enjoy!**