

Chickpeas with Leeks, Spinach, and Smoked Paprika

From – www.bonappetit.com

1 Tbsp olive oil
1 leek, white and light-green parts only, thinly sliced
½ tsp kosher salt plus more for seasoning
1 garlic clove, finely chopped
15-oz. can chickpeas, rinsed
½ tsp smoked paprika
1 bag spinach

- Heat oil in a large skillet over medium heat.
- Add leek and 1/2 tsp. salt and cook until beginning to soften, about 3 minutes.
- Add garlic; stir for 1 minute.
- Add chickpeas and paprika and stir to coat.
- Add spinach and 2 Tbsp. water; cover skillet. Cook until spinach is wilted, about 2 minutes.
- Stir; season with salt.



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