

THE WAY THE COOKIE CRUMBLES



Spanish Chickpea and Spinach Stew (rewritten but not significantly changed from Serious Eats)

I was worried that the spinach would turn to mush after 40 minutes of simmering, but even the baby spinach I used was okay. A heartier spinach would likely be even better.

For the tomatoes, I transferred half of the tomatoes from the can to a small bowl and used scissors to chop them. I used an immersion blender to puree the remaining tomatoes and ginger in the tomato can.

- 1 (28-ounce) can whole peeled tomatoes
- 1 1-inch knob ginger, peeled
- 2 tablespoons extra-virgin olive oil (plus more for serving)
- 1 medium onion, finely sliced
- 4 cloves garlic, finely sliced
- 1 teaspoon sweet or hot smoked paprika
- 12 ounces fresh spinach, roughly chopped
- 2 (14-ounce) cans garbanzo beans (chickpeas), undrained
- 2 bay leaves
- 2 teaspoons soy sauce
- Kosher salt
- 2 teaspoons sherry vinegar (optional)

1. Blend half the tomatoes, all the liquid from the can, and the ginger until smooth. Coarsely chop the remaining tomatoes.
2. In a large skillet over medium-high heat, cook the onion, garlic, and paprika, stirring occasionally, until the onion begins to brown, about 6 minutes. Add the tomato-ginger puree; stir to combine. Gradually add the spinach, then reduce the heat to medium and simmer, stirring occasionally, until the spinach is tender, about 10 minutes.
3. Add the chopped tomatoes, garbanzo beans (with their liquid), bay leaves, and soy sauce, and bring to a boil over high heat. Reduce to a bare simmer and cook, stirring occasionally, until thickened, about 30 minutes. Stir in the sherry vinegar. Season to taste with salt and serve immediately, drizzling with extra virgin olive oil.