

## Spanish Spinach and Chickpeas

## Ingredients:

- 1 bunch fresh spinach, cleaned and chopped small
- 2 cups cooked chickpeas
- 2 cloves garlic, crushed
- 2 tbsp. sweet paprika
- 1 tbsp. cumin
- 1 tbsp. vinegar (optional)
- 2 tbsp. extra virgin olive oil
- 1/4 tsp. salt









## **Nutrition Facts**

Serving Size 6 oz (185g) Servings Per Container 4

Amount Per Serving

Calories 230	) Ca	lories fro	m Fat 90
		% I	Daily Value*
Total Fat 10		15%	
Saturated	9	8%	
Trans Fat	0g		
Cholesterol 0mg			0%
Sodium 220mg			9%
Total Carbohydrate 29g 10%			
Dietary Fiber 10g			40%
Sugars 5g	ı		
Protein 11g			
Vitamin A 19	0% •	Vitamin	C 40%
Calcium 15% • Iron 35%			%
*Percent Daily Va diet. Your daily va depending on yo	alues may	be higher o	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less thar Less thar Less thar Less thar Ite	20g 300mg	80g 25g 300mg g 2,400mg 375g 30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

## **Directions:**

- Place chopped spinach in a heated pot, cover until spinach collapses and is about half cooked.
- 2. Mix paprika and cumin together. Heat oil in a large skillet. When hot, toss in spices and remove from heat.
- 3. When spices are fragrant (in just seconds), toss in the spinach and mix well. Add chickpeas and heat through.
- 4. Drizzle with vinegar and serve.