

# Creamy Chickpea Pasta with Spinach and Rosemary

## Ingredients for 4 large servings (2+ meals for two)

Kosher salt  
½ cup olive oil  
2 cans (14 oz) chickpeas, rinsed and drained  
1 teaspoon of red-pepper flakes  
Black pepper  
2 shallots, finely chopped  
4 garlic cloves, finely chopped  
2 cups heavy cream  
2 (6-ounce bags) bags of baby spinach  
1 cup finely grated Parmesan  
4 teaspoons finely chopped fresh rosemary, plus more for garnish (one packet)  
24 ounces (one and half boxes) of orecchiette pasta (or spaghetti or bucatini)  
Lemon wedges, for serving



## Preparation

Step 1. Bring a large pot of salted water to a boil over high.

Step 2. In a Dutch oven, heat the oil over medium-high. Add the chickpeas, rosemary, and pepper. Season generously with salt and pepper, and cook, stirring occasionally, until chickpeas start to caramelize at their edges and pop (5 to 7 minutes). Using a slotted spoon, transfer about half the chickpeas to a bowl. Reserve for garnish.

Step 3. Reduce the heat to medium, add shallots and garlic to the skillet, season with salt and pepper. Cook, stirring occasionally, until shallots are softened (about 3 minutes). Add the heavy cream and cook until slightly thickened (about 3 minutes). Turn off the heat, stir in the spinach and season to taste with salt and pepper.

Step 4. Add pasta to the boiling water and reduce the heat to medium. Cook the pasta until a couple minutes short of al dente according to package instructions. Drain pasta and capture 2 cups of pasta water. Add pasta water and Parmesan, and cook over medium-high, stirring vigorously until the sauce is thickened and the noodles are al dente (about 2 minutes). Add a splash of pasta water to loosen sauce, if needed.

Step 5. Transfer to bowls, and top with reserved chickpeas, rosemary, and black pepper. Serve immediately, with lemon wedges for squeezing on top.