

Moorish-Style Chickpeas and Kale

adapted from [*Tapas: A Taste of Spain in America*](#) by Jose Andres via [NPR](#)

serves 4

2 cups dried garbanzos (chickpeas)

Pinch baking soda

1 teaspoon salt

6 garlic cloves, peeled and whole

1/4 cup olive oil

2 slices white sliced bread, with the crusts removed

2 tablespoons sweet paprika

1 pinch saffron

1 teaspoon ground cumin

2 tablespoons sherry vinegar

1 bunch of kale (cut into ribbons- 1/4 inch thick, about 4 cups packed)

Salt and white pepper to taste

Place chickpeas in a bowl. Fill bowl with water so that the beans are 2 inches under water. Add one pinch baking soda. Soak overnight.

Drain beans and place in a medium pot. Cover with fresh water by 1 inch. Bring pot to a boil. Add 1 teaspoon salt. Reduce heat to low and partially cover. Simmer beans for 45 minutes or until tender. If the water evaporates exposing the beans, add more water until they are submerged. Drain beans through a colander over a bowl. Reserve cooking liquid and beans.

In the same saucepan that you cooked the beans, heat the olive oil over medium-low heat. Add the whole garlic cloves. Cook until the garlic cloves are brown. The time on this will vary depending on the freshness of the garlic. It took my fresh garlic 10 minutes to brown, but older garlic will brown faster. Keep an eye on it. If the garlic gets too brown it will taste bitter. Once brown, remove the garlic and reserve. Add the slices of bread and cook, flipping once, until bread is golden brown. Grind the browned bread with the garlic in a food processor or mortar and pestle until it forms a paste. Set aside.

Into the garlic oil over low heat, add the saffron, paprika, and cumin. Add the sherry vinegar immediately to prevent the spices from burning. Add cooked chickpeas (if you are using canned chickpeas, add them here) and 1 1/2 cup of the reserved bean cooking liquid). Bring to a low boil and add the kale ribbons. Reduce heat and simmer for 5 minutes. Add the garlic/bread paste and stir to create a thick, stewy sauce. Simmer another 5 minutes. Add 1 teaspoon of salt and pepper to taste. If the stew is too thick, add a little more of the reserved cooking liquid- 1/4 cup at a time until it is the consistency you want. Taste and add more salt if necessary. Serve.