

Spinach and chickpea gratin with creme fraiche topped with crispy Parmesan breadcrumbs

You'll need:

3 medium onions roughly chopped
Olive oil
4-5 cloves garlic roughly chopped
1/2 red chilli (with some or all of the seeds removed depending on how hot you like things) finely chopped
2 tins chopped tomatoes
1 generous teaspoon sugar
Salt and pepper
200gr spinach
1 tin chickpeas
3 tablespoon freshly grated Parmesan
2 1/2 tablespoons breadcrumbs
2/3 tub Creme Fraiche



Start by making the tomato sauce. Cook the onions in a generous glug of olive oil over a lowish heat until soft and beginning to change colour. When the onions are ready add the garlic and chilli and keep cooking until everything is nice and soft (another 5-10 minutes) then add the tomatoes and sugar. Give things a good stir then season with salt and pepper. Continue cooking until everything has reduced by at least half and is a gorgeous rich, dark red. While the tomato is cooking get on with the other ingredients...

Prepare your spinach by removing any thick stalks and washing it well. Wilt it in a pot or pan. There's no need to add any water for this as there's enough with what is left clinging to the leaves after you wash it. When it has wilted (this will take no longer than 1-2 minutes) put it in a colander so as much water as possible can drain off. Drain the chickpeas and rinse in plenty of cold water.

To put the dish together, add the chickpeas to the tomato sauce then pour all this into a medium sized ovenproof dish. Squeeze any excess water from the spinach and arrange on the tomato stew in clumps the size of small dumplings. Dot with Crème Fraiche then top the lot with the breadcrumbs and Parmesan.



Bake in a hottish oven for about 30 minutes until golden brown.