

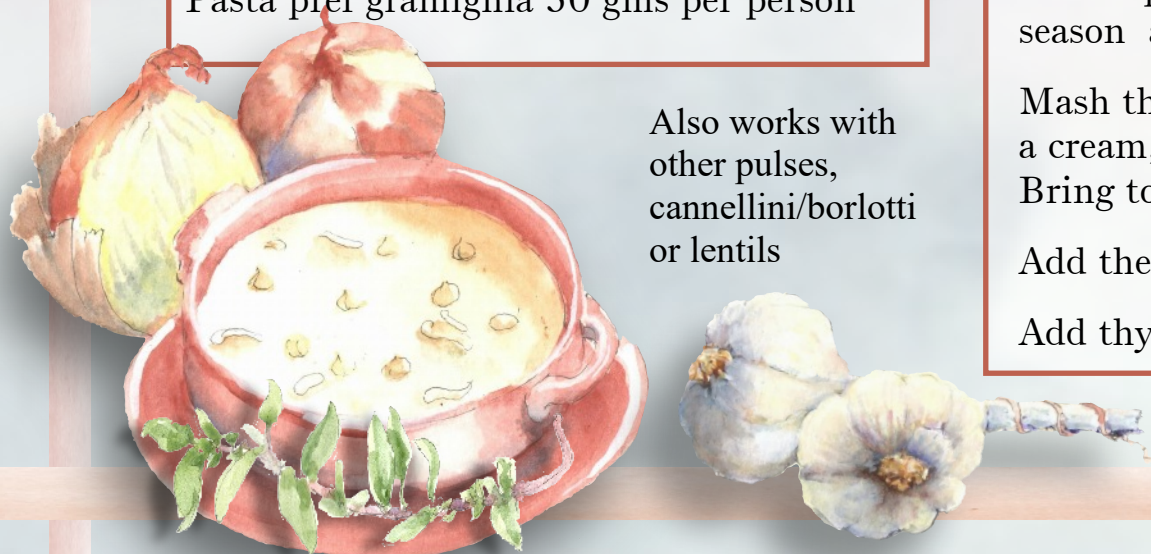
# Pasta & Ceci

Pasta and chickpeas

## Ingredients

1 litre broth (for 4, adjust according to pasta quantity)  
400 gms tin of chickpeas  
½ onion  
2 cloves garlic  
Sage (fresh if poss, 3 or 4 leaves)  
Pasta pref gramignia 50 gms per person

Also works with other pulses, cannellini/borlotti or lentils



A hearty soupy pasta. Unlike most pastas gramignia is easy to eat. Shaped like hooks they like to jump onto the spoon. However any short pasta will do. Traditionally made with offcuts of tagliatelle,

Pros

Healthy, cheap, delicious,

Cons

Annoyingly beige and hard to draw

## Method

Fry the garlic whole and chop onion and sage very finely. Add to pan and cook until golden, add half the chickpeas, season and cook for a further minute or so, to blend.

Mash the rest of the chickpeas with a ladle of broth to make a cream, add to the pan and pour in the rest of the broth. Bring to boil.

Add the pasta and cook according to package instructions.

Add thyme and serve in bowls with spoons