

BRAISED CHICKPEAS WITH KALE & TOMATO

1/3 cup extra-virgin olive oil
One medium onion, chopped fine
5 garlic cloves, thinly sliced
2 teaspoons smoked paprika
One 28-ounce can whole peeled Italian tomatoes, crushed by hand
1 1/2 teaspoons fennel seeds
1 teaspoon crushed red pepper
Kosher salt
One 8-ounce bunch of kale, stemmed and chopped
Two 15-ounce cans chickpeas, rinsed and drained
Basil and Marjoram or Parsley
Finely grated Pecorino Romano, for serving

In a large saucepan, heat the olive oil over low heat. Add the onions and cook, season with and salt, stir occasionally, until very fragrant, but not browned, about 5 minutes. Add the garlic, smoked paprika, fennel, crushed red pepper and cook for an additional 5 minutes. Add the tomatoes. Cook over moderately low heat, stirring occasionally, until the tomatoes break down and the sauce is thickened, about 10 minutes.

Stir the kale into the sauce and cook over moderately low heat, stirring occasionally, until wilted, about 3 minutes. Stir in the chickpeas and cook until heated through, about 3 minutes. Taste and season with salt. Depending on the texture, you have the option to add water to thin the sauce. Let this mixture sit and simmer for a while, it will just get better. Spoon into bowls and garnish with torn basil and marjoram leaves. Top with finely grated pecorino and a drizzle of extra virgin olive oil, serve hot.