

Easy Pasta and Chickpeas

Ingredients

4 tablespoons extra-virgin olive oil, plus more for drizzling

4 cloves garlic, minced

6 tablespoons tomato paste (1 6-ounce can)

1 teaspoon kosher salt (or 3/4 teaspoon salt)

2 15-ounce cans chickpeas, drained and rinsed

1 cup uncooked ditalini or other small pasta

4 cups boiling water

For serving: crushed red pepper flakes, grated Pecorino (or Parm, but I prefer Pecorino)

Instructions

1. In a large heavy-bottomed pot, heat the olive oil over medium-low heat until it shimmers.
2. Add the garlic and cook, stirring until it becomes lightly browned and fragrant.
3. Stir in the tomato paste and salt and fry until the color deepens slightly, about one minute.
4. Add the chickpeas, pasta and boiling water. Stir to scrape up any browned bits on the bottom of the pot, lower the heat, and simmer, stirring every now and then to make sure pasta doesn't stick to the bottom. Simmer until the pasta is cooked and most of the liquid has been absorbed, about 20 minutes. (You want it to be kind of stewy.)
5. To serve, ladle the pasta into shallow bowls, sprinkle with Pecorino and crushed red pepper flakes. Finish with a drizzle of olive oil.

**RECIPE AND PHOTO ADAPTED FROM
DINNER: A LOVE STORY**

