Pomì
O Così. O Pomì.

Roasted chickpeas with tomato



Preparation time: 140 min
Difficulty: Medium

Ingredients

- Dry chick peas: 250 gr
- Extra-virgin olive oil: to taste
- Fresh hot chili pepper: 1
- Onion: ½
- Rosemary sprig: 1
- Salt: to taste

Preparation

Soak the chickpeas in cold water for 12 hours, then drain them, rinse them and put them in a large pot along with water and the rosemary sprigs. Cook the chickpeas for 2 hours over medium heat.

Meanwhile, slice the onion and chop the chili pepper.

Sauté the onion in a pan with a little bit of oil and flavor it with salt and chili, add the well-drained chickpeas and sauté everything together for a few minutes. Then add the **Pomì Rustic sauce**, half a cup of water, salt and extra-virgin olive oil and cook for about 30 minutes.

Adjust the salt and serve with a drizzle of oil and a sprig of rosemary.

For this recipe we used:

Rustica Tomato Sauce 300 gr

