

Roasted chickpeas with tomato



Time: 140 min.

Difficulty: Medium

Ingredients (4 people)

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- Rustic tomato sauce 700g 300 gr
- Dry chick peas 250 gr
- Extra-virgin olive oil to taste
- Fresh hot chili pepper 1
- Onion ½
- Rosemary sprig 1
- Salt to taste

For this recipe we used:



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 **Pomi 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.