



## SPICY CHICK PEAS & LEEKS

*"What's the point in measuring?" - Irena Carlton*

### INGREDIENTS

- 2 handfuls dried chick peas (or 1 can ready-to-eat chick peas)
- 2 onions, chopped (or 1 onion, or less, or more)
- 2 leeks (or 1 or 3)
- 4 cloves of garlic (or as many as you fancy)
- ½ teaspoon salt (consult medical opinion or ignore it)
- ½ teaspoon cumin (don't overdo it)
- 3 teaspoons turmeric (overdo it if you like turmeric)
- 1 ¼ teaspoons vegetable bouillon (or maybe ½ a vegetable stock cube)
- 1 tablespoon fresh parsley (roughly measured, roughly chopped)
- 1 tablespoon fresh coriander (or roughly the same amount as the parsley)
- 1 tablespoon cooking oil (does it matter which oil? You decide)
- Several glugs of olive oil

### PREPARATION

Irena suggests dried chick peas, because they're so much cheaper: soak them overnight and boil them in lightly salted water until they're soft. Canned chick peas are ready to use as they are.

Chop the onions and fry them gently in the tablespoon of cooking oil. You could stick to olive oil all the way through, of course. When the onions have begun to soften, chop the leeks and add them to the pan. Sprinkle with the salt, then chop and add one or two of the garlic cloves. When everything has softened and maybe just begun to go brown, add the chick peas. Give it two good glugs of olive oil, then add the cumin, the turmeric and the vegetable stock. Stir it, cover it and let it cook for a few minutes.

Chop the parsley, the coriander and the rest of the garlic cloves and lifting the lid from the pan, sprinkle them on the top of your spicy chick peas and leeks. Add another couple of glugs of good olive oil and put the lid back on for another minute or so.

Serve with the corn bread from last month's Bosnian Kitchen or any nice bread, come to that...

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