

## **Rapini & Chickpeas**

The Bearer Chef Original

**Servings: 2**

### **Ingredients:**

- 2 tbsp. olive oil
- 2 cloves of garlic, sliced
- 1 head of rapini, rinsed and cut up into smaller pieces
- Salt and pepper
- 1 can (19.5oz) chickpeas, rinsed and drained

### **Directions:**

1. Over medium-high heat, sauté the garlic in the olive oil until fragrant, about 15 seconds.
2. Add rapini and cook until wilted, about 3-5 minutes. Season with salt and pepper to taste.
3. Add chickpeas and heat until warm and serve.

### **Notes:**

Adding 1/4 to 1/2 tsp. of hot pepper flakes and really adds another yummy dimension to the dish.

If you feel like this dish isn't enough food, try adding a fried or poached egg (or eggs!).