

Fregula with Chickpeas & Greens

- 1 lb. fregula or Israeli Cous Cous
- 1 can chickpeas, or 2 cups cooked dry chick peas
- 1/2 lb. greens - collards, mustard, spinach, etc. cleaned, cut into strips
- olive oil
- salt and pepper

1. Strain and cover chickpeas with clean cool water. Bring to a boil without seasoning and simmer until tender, about 1 hour. Strain and reserve. If using dried chickpeas soak in 1 cup of cool water over night.

2. Bring a salted pot of water to a boil. Cook the fregula according to the package directions, then strain.

3. In a large bowl, toss the warm fregula with the greens and chickpeas. Drizzle with olive oil and season to taste with salt and pepper.

SERVES 6-8

from the kitchen of the Boot