



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: Spinach

### Spanish Style Spinach and Garbanzo Beans

**Ingredients:**

1 small bag baby spinach  
2 cups cooked garbanzo beans  
½ cup tomato sauce  
¼ cup sliced almonds  
3 cloves garlic  
2 slices white bread, crust removed  
2 Tbs Sherry  
4 Tbs vegetable oil, separated  
1 tsp pimenton dulce or smoked paprika  
salt to taste  
dash of ground cayenne  
olive oil

**Directions:**

In a sauce pot, heat 2 tablespoons vegetable oil over medium high heat. Tear the bread into small pieces. Carefully swirl the oil to coat the pan. Add in the almonds and torn bread pieces. Sauté for one minute. Lower heat to medium. Add garlic and spices. Stir and continue to cook until aromatic, about another minute. Add the tomato sauce and half teaspoon of salt. Cook for 5 minutes. If the sauce begins to dry out, add a little water. Take a submersion blender and blend the sauce until smooth. Set aside.

In a frying pan, heat the remaining 2 tablespoons vegetable oil over medium heat. Sauté the spinach until it just begins to wilt. Add the tomato sauce mixture then the garbanzo beans. Heat through. Add salt if needed. Drizzle with olive oil.