

# Creamy Chickpea Pasta with Spinach and Rosemary

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Yield: 4 Servings

Time: 30 minutes

## INGREDIENTS

Kosher salt  
¼ cup olive oil  
1 (14-ounce) can chickpeas, rinsed and drained  
2 teaspoons finely chopped fresh rosemary, plus more for garnish  
½ teaspoon Aleppo pepper, or ¼ to ½ teaspoon red-pepper flakes (optional)  
Black pepper  
1 large shallot, finely chopped  
2 garlic cloves, finely chopped  
1 cup heavy cream  
1 (6-ounce) bag baby spinach  
12 ounces spaghetti or bucatini  
½ cup finely grated Parmesan  
Lemon wedges, for serving

## PREPARATION

1. Bring a large pot of salted water to a boil over high.
2. In a wide, deep skillet, heat the oil over medium-high. Add the chickpeas, rosemary and Aleppo pepper, if using. Season generously with salt and pepper, and cook, stirring occasionally, until chickpeas start to caramelize at their edges and pop, 5 to 7 minutes. Using a slotted spoon, transfer about half the chickpeas to a bowl. Reserve for garnish.
3. Reduce the heat to medium, add the shallots and garlic to the skillet, and season with salt and pepper. Cook, stirring occasionally, until shallots are softened, about 3 minutes. Add the heavy cream and cook until slightly thickened, about 3 minutes. Turn off the heat, stir in the spinach and season to taste with salt and pepper.
4. Add the pasta to the boiling water and reduce the heat to medium. Cook the pasta until a couple minutes short of al dente according to package instructions, about 5 minutes. Do not drain the pasta, but using tongs, transfer the pasta directly from the pot to the spinach and cream sauce. Add 1 cup pasta cooking water and the Parmesan, and cook over medium-high, stirring vigorously with the tongs, until the sauce is thickened and the noodles are al dente, about 2 minutes. Add a splash of pasta water to loosen sauce, if needed.
5. Transfer to bowls, and top with reserved chickpeas, rosemary and black pepper. Serve immediately, with lemon wedges for squeezing on top.