



**Makes 5 cups**  
**Preparation Time: 20 minutes**  
**Cook Time: 20 minutes**

#### INGREDIENTS:

½ teaspoon cumin seeds  
2 onions, finely chopped (2 cups)  
8 cloves garlic, minced  
1 tablespoon grated fresh ginger  
1½-inch piece serrano chile,  
finely chopped (see tip in intro)  
2 tomatoes, finely chopped (1  
cup)  
½ teaspoon ground turmeric  
⅓ teaspoon cayenne pepper  
⅓ teaspoon ground cloves  
⅓ teaspoon ground cinnamon  
Sea salt and freshly ground  
black pepper, to taste  
2 bunches (1 lb.) fresh spinach,  
washed and drained  
2 15-oz. cans chickpeas  
(garbanzo beans), rinsed and  
drained  
1 tablespoon lime juice

## Chickpea Saag

A staple of Northern Indian cuisine, saag is a spinach dish best enjoyed with grains or Indian bread to soak up its soupy deliciousness. Rather than paneer, this vegan saag recipe is studded with chickpeas, for a satisfying touch of starchiness.

**Tip:** Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

By Darshana Thacker Wendel

- 1 Heat a large skillet over high until a few drops of water sizzle when sprinkled in the pan. Add cumin seeds; toast 1 minute. Add onions, garlic, ginger, serrano chile, and ¼ cup water. Reduce heat to medium. Cover and cook 10 to 15 minutes or until onions are tender, stirring frequently and adding water, 1 to 2 Tbsp. at a time, as needed to prevent sticking.
- 2 Add the next five ingredients (through cinnamon) to skillet. Season with salt and black pepper. Cook, uncovered, about 5 minutes or until tomatoes are soft. Stir in spinach; cook about 10 minutes more or until spinach is wilted, stirring occasionally. Remove from heat; let cool slightly.
- 3 Transfer spinach mixture to a blender; add 1 cup water. Cover and blend until smooth. Return sauce to skillet. Add chickpeas. Cook until heated through. Stir in lime juice.