



Crispy Chickpeas With Beef

from cooking.nytimes.com

🕒 30 minutes 🍴 1 serving

Ingredients

1/2 to 1 pound ground beef or other meat

4 cups cooked chickpeas (about 1 28-ounce can), drained (reserve 1 cup liquid)

2 teaspoons ground cumin

1 ancho or chipotle chile, soaked, stemmed, seeded and minced; or 1 teaspoon good chile powder

2 teaspoons minced garlic

Salt and pepper

1 tablespoon extra virgin olive oil

Minced cilantro or parsley for garnish (optional)

Directions

- 1 Turn heat to high under a large, deep skillet, and add meat a little at a time, breaking it into small pieces as you do. Stir and break up meat a bit more, then add chickpeas. Keep heat high, and continue to cook, stirring occasionally until chickpeas begin to brown and pop, 5 to 10 minutes. Don't worry if mixture sticks a bit, but if it begins to scorch, lower heat slightly.
- 2 Add cumin, chili or chili powder and garlic. Cook, stirring, for about a minute. Add reserved cooking liquid, and stir, scraping bottom of pan to loosen any browned bits. Season with salt and pepper, then turn heat to medium-low. Continue to cook until mixture is no longer soupy but not dry.
- 3 Stir in olive oil, then taste, and adjust seasoning if necessary. Garnish if you like, and serve immediately, with rice or pita bread.