

[Spinach with Chickpeas and Fried Eggs](#)

Bon Appétit | October 2012 by The Bon Appétit Test Kitchen

We love the frilly edges of olive oil-fried eggs. Serve them over chickpeas for a vegetarian main.

Yield: Makes 4 servings

Active Time: 30 minutes

Total Time: 1 hour

ingredients

3 tablespoons olive oil, divided, plus more
4 medium garlic cloves, thinly sliced, divided
8 cups spinach, coarsely chopped
Kosher salt, freshly ground pepper
1 cup chopped onion
1 teaspoon cumin seeds
1/4 teaspoon smoked paprika
2 15-ounce cans chickpeas, rinsed
5 canned whole tomatoes, crushed
3 cups (or more) vegetable broth
4 large eggs

Ingredient info: *Smoked paprika is available at most supermarkets.*

preparation

Heat 1 tablespoon oil in a large heavy pot over medium heat. When oil begins to shimmer, add 1 garlic clove. Stir until beginning to turn golden brown, 1-2 minutes. Add spinach to pot. Toss to coat; season with salt and pepper. Cook until spinach is wilted but still bright green, 2-3 minutes. Transfer to a medium bowl; set aside. Wipe out pot.

Heat 2 tablespoons oil in same pot over medium heat. When oil begins to shimmer, add onion and 3 garlic cloves. Cook, stirring often, until onion is softened, 3-4 minutes.

Add cumin and paprika; stir until cumin is toasted and fragrant, 1-2 minutes. Add chickpeas and tomatoes; stir to coat. Cook until tomatoes start to caramelize and chickpeas begin to brown, 8-10 minutes. Add 3 cups broth; bring to a simmer, scraping up any browned bits from bottom of pan. Reduce heat to medium; simmer, occasionally mashing some chickpeas with the back of a spoon or a potato masher, until sauce is thickened, 15-20 minutes. Fold in spinach; simmer for flavors to meld, adding more broth by 1/4-cupfuls if too thick, 8-10 minutes.

Pour oil into a large heavy skillet to a depth of 1/8" (about 1/4 cup). Heat until oil begins to shimmer. Crack 2 eggs into hot oil, spacing apart. Using a large spoon, carefully baste whites (not yolks) with oil until whites are set and edges are crunchy, lacy, and golden brown, 2-3 minutes (do not turn). Season eggs with salt and pepper. Transfer to a plate and repeat with remaining 2 eggs.

Spoon chickpea stew into bowls and top each with a fried egg.