



OVEN CHICKPEAS

Makes 6 main course servings.

This slow cooking process brings out the rich flavor of the all the ingredients as they are absorbed. I like to serve this dish on a bed of dressed baby greens with cubed feta.

INGREDIENTS

- 1 pound dried chickpeas
- 8 medium shallots, peeled, halved
- 8 garlic cloves, peeled
- 4 bay leaves
- ¼ cup extra-virgin olive oil
- 1 teaspoon kosher salt
- Freshly ground black pepper
- 1/3 cup lemon juice, approx
- 8 ounces feta, cubed

PREPARATION

1. Place the chickpeas in a large bowl. Cover with cold water and leave overnight to soak.
2. Preheat the oven to 350F.
3. Place the drained soaked beans in a medium saucepan and add cold water to cover the beans by 1 inch.
4. Add the shallots, garlic, bay leaf, oil, salt and pepper.
5. Bake for about 3 hours covered; the chickpeas should be soft. Discard the bay leaves, add the lemon juice and season to taste with lemon juice, salt and pepper.