

## Baked Feta with Spinach and Chickpeas

### Serves 4



#### Ingredients:

1 large onion, sliced  
1 can of chickpeas, drained  
200g frozen spinach, defrosted, or you can use a packet of fresh baby spinach  
2 cloves garlic, finely chopped (more or less, to taste)  
1 can chopped tomatoes  
125g feta cheese, cut into cubes  
½ tsp turmeric powder  
Chopped parsley or coriander to garnish  
salt and pepper

#### Method:

Heat some cooking oil in a large pan and sauté the onion till it is soft and beginning to colour. Add the garlic and turmeric, stir and cook another minute or two.  
Add the tomatoes, stir in the spinach and chickpeas and season to taste. Simmer gently until thickened.  
Pour into an oven proof dish and top with the feta.  
Bake at 350F, 180C, Gas Mark 4 until the cheese is soft, about 15mins.  
Garnish with parsley and/or coriander.  
Serve with garlic bread.