

Elizabeth Brandt's Gargantuan Garbanzos



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Serves four. Spoon over rice, pasta or couscous

2-3 cloves garlic, minced
1 large onion, diced
2-15 oz cans garbanzo beans,
drained
2 tbs olive oil

2-3 roasted red peppers, sliced
12 kalamata olives, sliced
1 tsp dried basil or parsley
Salt & pepper to taste
Hot sauce (optional)

In a saucepan, cook the garlic, onion and garbanzos in oil. When the onion is soft, stir in the red peppers and olives. Add herbs, salt, pepper and hot sauce (if desired). Stir until mixture is heated through.

Variations: add 2 cups chopped spinach with the onion or toss in 1/4 cup of toasted pine nuts before serving