

COMPOTE OF CHARD & SMASHED CHICKPEAS WITH BURRATA AND BASIL

Serves 2

INGREDIENTS:

Burrata
1 Can Chickpeas - rinsed and drained
5-6 Stems Chard
1 Lemon - Zested and Juiced
a Small handful of fresh basil
Olive Oil
Salt for seasoning

DIRECTIONS

Roughly chop the stems of the chard.

Heat a saucepan with olive oil, add the chard stems and turn down the heat so that they don't burn. Simmer for 5-6 minutes.

Meanwhile shred the chard leaves.

When the stems are soft, add the leaves, a pinch of salt and an extra glug of olive oil.

Add the chickpeas to the saucepan and stir so that they begin to break down. Cook for a minute then empty into a mixing bowl.

Add the zest of one lemon and the juice of half, a dash of olive oil and a pinch of salt.

To Serve: place around half of the chickpea and chard mixture onto a plate (you will have some left to enjoy separately!), place the burrata on top and then finish with a generous sprinkle of fresh basil leaves.

Enjoy!