

# Pasta e Ceci from Rome

*By Simply Creative Chef Rob Scott*

½ lb Fusilli

1½ Tbsp Kosher Salt

3 Tbsp fresh Rosemary

1 -15 oz. can chickpeas, (save liquid)

2 cloves fresh Garlic

Crushed red pepper flakes to taste

Heat olive oil to medium-high, you can tilt pan a little.

Smash 2 cloves garlic and red pepper flakes and cook until golden brown. Garlic should be blonde, not burnt. To the corner of the pan. Discard Garlic.

Add Rosemary, kosher salt and chickpeas with liquid.

Leave half of the chickpeas whole, and mash half with a fork. Keep mixing until a creamy texture.

Have salted water boiling. Add pasta and cook 2 minutes less than package says.

Pour pasta water out of pot, reserving a cup of water in with pasta.

Turn stovetop to full heat. Add chickpeas, olive oil, herbs into pot with pasta.

Cook approximately 2-3 minutes, until liquid has evaporated. Put in bowls. Drizzle olive oil on top.

Leftovers turn into crispy pasta dish.

Place olive oil in pan. Crisp pasta and chickpeas over Medium-High heat and enjoy a new dish.