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## Achiote Chickpeas with Goat Cheese – Paired with 2007 Red Giant

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(Note: this is an Appetizer)

### Ingredients:

½ cup	Olive Oil	2 TBLS	Dark Chili Powder
2 TBLS	Achiote paste	1 TBLS	Fresh Oregano
1	Small yellow onion, 1 inch dice	1 cup	Fresh Baby Spinach
2	Roma Tomatoes, 1 inch dice	½ cup	Fresh Goat Cheese, crumbled
2 cups	Cooked chickpeas (if canned, rinse and drain)	1	Lemon, juiced
4	Cloves garlic		
1 tsp	Kosher Salt		
1 tsp	Black pepper		



### Directions:

1. Heat olive oil and achiote over medium low heat in a small sauce pan for 5 min, stirring occasionally. Remove from heat and allow to steep in the hot oil for 5 more minutes. Strain to remove solids, reserve the oil.
2. Add 2 TBLS of achiote oil to a preheated large sauté pan over medium high heat. Add the onion and cook until it begins to brown, 4-5 minutes.
3. Add the tomato and continue cooking until the tomato softens, about 4 min. Remove onion and tomato and reserve.
4. Return the sauté pan to high heat, add ¼ cup of achiote oil. Add the garlic, cook for 30 seconds. Add the chickpeas and cook for 2-3 minutes until heat and the chickpeas start to brown. Season with salt, pepper, chili powder and oregano, stirring to coat the chickpeas.
5. Add the onion, tomato, spinach and goat cheese to the pan and cook until heated through, spinach wilts and goat cheese just begins to melt.
6. Finish by adding the lemon juice.
7. Serve with grilled pita points.

Serves 4-6 as an appetizer

**Enjoy with Auriga's 2007 Red Giant**