



SPICY CHICKPEAS WITH A POACHED EGG

Alice Liveing's chickpea dish with a kick takes no time at all. Top with any of our golden stars along with a sprinkle of coriander. It tastes as good as it looks.

Prep time 10 minutes | Cook time 15 minutes | Serves 1

2 large Clarence Court hens eggs

400g can of chickpeas

1 red pepper

A bunch of spring onion

3 salad tomatoes

2 garlic cloves

1 red chilli

A small handful of coriander

1 teaspoon of cumin

½ teaspoon turmeric

½ teaspoon bouillon powder

Olive oil

Deseed and finely chop the chilli, garlic cloves, pepper and whites from the spring onions. Heat the oil in a pan and then add the chilli, garlic, pepper and spring onions. Fry for around 5 minutes. Meanwhile, place a medium saucepan of water on to boil.

While the water boils, chop the tomatoes into wedges and add with spices and chickpeas into your sauté pan. Cook for 1-2 minutes. Stir in the bouillon powder, add a few tablespoons of water and leave to simmer gently.

Once the water is boiled, crack in the eggs to poach.

Serve your chickpeas on a plate, top with a poached egg and garnish with some coriander.



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