

# Spanish-Style Potato & Chickpea Stew

with Swiss Chard & Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Smoked paprika is an essential ingredient in Spanish cuisine: its distinctive flavor and beautiful color bring plenty of vibrant character to numerous dishes. Here, we're using it in a blend with cumin and turmeric (in a nod to the region's North African influences) to give our hearty chickpea and potato stew warming depth. For a sweet lift, we're also adding in the juice of a pixie mandarin—a late-season citrus variety. Chefs, be sure to stir your garlicky aioli into each bowl of stew for a touch of welcome creaminess.



#### BLUE APRON WINE PAIRING:

Benziger Merlot, 2015

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## Ingredients



1 1/2 cups  
CHICKPEAS



2  
SCALLIONS



1 bunch  
SWISS CHARD



1 clove  
GARLIC



1  
PIXIE MANDARIN



3  
YUKON GOLD  
POTATOES

#### KNICK KNACKS:



3 Tbsp  
MAYONNAISE



2 Tbsp  
ROASTED  
ALMONDS



2 Tbsp  
TOMATO PASTE



2 tsp  
CHICKPEA STEW  
SPICE BLEND\*

\* Ground Cumin, Smoked Paprika & Ground Turmeric



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the potatoes.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Separate the chard leaves and stems; roughly chop the leaves and thinly slice the stems, keeping them separate.
- ☐ Drain and rinse the chickpeas.
- ☐ Halve the mandarin; squeeze the juice into a bowl.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Roughly chop the almonds.



## 2 Start the stew:

- ☐ In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **potatoes** and season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until lightly browned and slightly softened.

## 3 Add the aromatics:

- ☐ Add the **white bottoms of the scallions** and **chard stems** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **tomato paste** and **spice blend**. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.



## 4 Finish the stew:

- ☐ Add the **chickpeas**, **chard leaves**, **mandarin juice** and **1½ cups of water** to the pan; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 6 to 8 minutes, or until thickened and the potatoes have softened. Turn off the heat and season with salt and pepper to taste.

## 5 Make the aioli:

- ☐ While the stew cooks, in a bowl, combine the **mayonnaise** and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.

## 6 Plate your dish:

- ☐ Divide the **finished stew** between 2 dishes. Top with the **aioli**. Garnish with the **almonds** and **green tops of the scallions**. Enjoy!

