

# WAIPAPA BAY

## CHICKPEA AND SWISS CHARD CHILI

*PAIR WITH WAIPAPA BAY SAUVIGNON BLANC*



Photo: Eva Kolenko

**SERVES:** 6

### **INGREDIENTS:**

6 slices of bacon, chopped  
1 large onion, chopped  
1 large carrot, cut into 1/2-inch pieces  
2 garlic cloves, thinly sliced  
Salt  
Pepper  
One 28-ounce can crushed tomatoes  
2 cups chicken stock or low-sodium broth  
Two 15-ounce cans chickpeas, rinsed  
1 pound Swiss chard, leaves and stems chopped  
3 chipotles in adobo, minced  
Shredded Monterey Jack cheese, for serving

### **HOW TO MAKE IT:**

In a large saucepan, cook the bacon over moderately high heat, stirring occasionally, until the fat is rendered, about 7 minutes. Add the onion, carrot, garlic and a generous pinch each of salt and pepper and cook, stirring occasionally, until softened, 8 to 10 minutes. Add the tomatoes, stock, chickpeas, Swiss chard and chipotles and bring to a boil. Simmer over moderately low heat until the chili is thickened and the Swiss chard is wilted and just tender, about 8 minutes. Serve in bowls topped with shredded cheese.

Make ahead - the chili can be refrigerated overnight. Reheat gently before serving.

*Recipe by Justin Chapple (Food and Wine Magazine)*