

Tuna and Chickpea Tapa

TAPA DE ATUN Y GARBANZOS

There are many variations of this you can make. For example, instead of the *pimentón* you can use cumin, *Espelette* chili powder, or sumac. And instead of the tinned tuna, you can serve this as a side dish to grilled tuna steaks. Same with octopus—tinned or grilled. Mussels, shrimp, and flaked baccala are divine too. It's also great with lamb. Or go vegetarian.

Makes 6-8 tapas servings

The amount given with a “QB” ingredient is a suggestion. “QB” stands for “quanto basta.” It basically means in Italian “how much is needed.” It’s up to you how much or how little to use. The amount may also change due to the quality of the ingredient or how old it is.

- 1 28-ounce can chick peas drained and rinsed
- 3 tablespoons extra virgin olive oil
- 1 teaspoon Spanish pimentón QB
- 3 tablespoons fresh lemon juice QB
- 1/2 teaspoon fine sea salt QB
- 1/3 cup thinly sliced inner rib of celery QB
- 3 tablespoons thinly sliced scallions QB
- 2 piquillo peppers cut into small dice QB
- 2 tablespoons chopped flat leaf parsley QB
- 5 ounces tuna packed in oil, drained

Combine the chickpeas, olive oil, pimentón, lemon juice and salt in a medium sized mixing bowl.

Stir so the pimentón evenly coats the chickpeas.

Add the celery, scallions, piquillo peppers, and parsley.

Stir to combine with the chickpeas.

Add the tuna and gently stir to incorporate with the chickpeas while not letting it break up too much.

Rest covered at room temperature 30 minutes before serving.

The tapa can be made a day in advance of serving. Keep it refrigerated. Remove from the refrigerator and let rest at room temperature for about an hour to take off the chill. Gently stir and adjust seasoning if necessary just before serving.