



**CHLOË BOWLER**  
complete wellbeing

## **SMOKED HADDOCK & CHICKPEAS**



### **Ingredients (Serves 2):**

1. 2 fillets of smoked haddock
2. 1 onion
3. 1 clove of garlic
4. 1 400g tin of chickpeas
5. 200g baby spinach
6. 1 tbsp medium curry powder
7. 1 tbsp ground cumin

### **Method:**

1. Place the smoked haddock under a high grill for 10-15 mins until cooked through.
2. While the haddock cooks, heat 2 tbsp of Toasted Sesame Oil in a separate pan.
3. Chop the onion and garlic and add to the pan.
4. Stir through the chickpeas, add the spices and mix.
5. Lastly, add the spinach and stir through.
6. Season well and serve.

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