

## Chickpea Bolognese

Adapted from Food52 website [Chickpea Bolognese](#) by [inpatskitchen](#)

Author Notes: I love a good Bolognese and often make it with a variety of meats, including ground turkey as an alternative to pork, veal or beef. This time I gave it a shot with chickpeas and it turned out rather well... - [inpatskitchen](#)

*Serves about 6*

1/4 cup dried porcini mushrooms  
1 cup boiling water  
1 medium onion, rough chopped  
1 medium carrot, rough chopped  
2 stalks celery, rough chopped  
3 cloves garlic, chopped  
3 ounces pancetta (or bacon in a pinch) chopped  
4 tablespoons extra virgin olive oil plus more for drizzling (I used 3)  
3 cups cooked chickpeas or two 15 ounce cans drained and rinsed  
1 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/4 to 1/2 teaspoon crushed red pepper flakes (optional but oh so good!)  
One 28-ounce can San Marzano tomatoes or other good plum tomato (I used organic Muir Glen)  
1 cup dry white wine (I used Sauvignon Blanc)  
1/2 cup light cream or half and half  
A nice handful of fresh basil leaves, torn  
Parmesan cheese for finishing  
Salt and black pepper to taste (I didn't use salt)  
1 pound dried pasta, cooked al dente (I used Mostaccioli)

Pour the cup of boiling water over the porcini and let "steep" for about 30 minutes.

Meanwhile, place the onion, celery, carrot, garlic and pancetta in the bowl of a food processor and process until not quite smooth. You want a little texture here.

Heat the 4 tablespoons of oil in a Dutch oven and add the chickpeas. Saute over medium heat for a few minutes, making sure the chickpeas are coated with the oil. Add the processed mixture and continue to sauté until the vegetables soften and become fragrant.

Add the basil, oregano and crushed red pepper flakes and continue to sauté another minute or two. Remove the porcini from the soaking liquid and chop finely. Add them to the pot. Strain and reserve the liquid.

With your clean hands, crush the tomatoes and add them to the pot along with the wine and porcini soaking liquid. Bring up to a simmer and simmer, partially covered for about an hour. Stir occasionally.

After an hour, use an immersion blender to break down about half of the chickpeas. Add the light cream and bring back up to a simmer. Taste and adjust for salt and pepper. Off the heat, stir in the torn basil leaves.

Serve over pasta garnished with Parmesan and drizzled with a little olive oil.