

A vegetarian delight



By Tiffany Figueiredo

As much as we anticipate the seasonal changes in menus at our favorite restaurants, there's something to be said for familiar favorites that we know will always be available for those times when we can't figure out what to order from Column A or B. We've taken it a step further and secured favorite restaurant recipes so we can also indulge at home.

Photo by Ralph Lauer

Lambert's Achiote-Seared Chickpeas

Whole chickpeas seared in fiery achiote oil and served with toasted pita bread make for a fabulous version of hummus at Louis Lambert's eponymous ranch cuisine restaurant in Fort Worth and at his Lambert's Downtown Barbecue in Austin, but this versatile dish also is lovely alongside juicy grilled lamb chops or as a meat-free meal in itself. Thanks to Louis Lambert for sharing his recipe, both here and in *The Cowboy Way* by local chef Grady Spears and food journalist June Naylor, in stores in October.

Serves six as an appetizer, four as a side dish or two as a main dish.

- 3 cups cooked chickpeas
- 6 tablespoons achiote oil (recipe follows)
- 2 large garlic cloves, rough chop
- 2 tablespoons dark chili powder
- Kosher salt and black pepper
- 3 tomatoes, oven roasted, rough chop (recipe follows)
- 1 medium red onion, 1-inch dice, caramelized
- Juice of 1 lemon
- 3 ounces baby arugula
- 2 teaspoons fresh oregano, rough chop
- 2 teaspoons flat leaf parsley, rough chop
- 4 ounces goat cheese
- Toasted pita bread, for serving

Preheat a large sauté pan over medium high heat and add the achiote oil. Drop the garlic in the hot oil and swirl the pan as the garlic quickly begins to color. As soon as the garlic lightly browns, add the chickpeas and turn the heat to high. Allow the chickpeas to sear in the hot pan for about a minute before stirring, then continue to cook until you see a little color and the peas begin to sizzle and pop. Stir in the chili powder and lightly season with salt and pepper. Add the tomato and onion and continue to cook until heated through, about two minutes. Squeeze the juice of one lemon into the chickpeas and continue to cook for another minute. Remove the pan from the heat and fold in the arugula, oregano, parsley and half of the goat cheese. Transfer the chickpeas to a serving platter and crumble the remaining goat cheese over the top. Serve with pita bread toasted with olive oil and cumin.

Achiote Oil

- 1 cup olive oil
- 2 tablespoons achiote paste (available in the Mexican foods aisle at most grocers)

Place olive oil and achiote paste in a blender and process until smooth. Transfer to a small saucepan and heat to about 200 degrees, holding temperature for about two minutes. Remove from fire and allow achiote to steep in the oil for at least 30 minutes. Strain oil through a fine strainer, reserving oil and discarding achiote.

Oven-Roasted Tomatoes

- 3 roma tomatoes, cut in half end to end
- 1 tablespoon olive oil
- Kosher salt

Lay out the tomatoes, cut side up, on a baking pan. Lightly sprinkle tops of tomatoes with olive oil and salt. Cook tomatoes in a 225-degree oven for about two hours until tomatoes have lightly browned and most of the liquid has evaporated.