

One-Pan Orecchiette With Chickpeas and Olives

Active/Total Time: **30 min.** Serves: **4**

12 ounces orecchiette

1 can (15.5 ounces) chickpeas, drained and rinsed

½ cup Kalamata olives, pitted

2 tablespoons tomato paste

3 cloves garlic, thinly sliced

1 6-inch sprig rosemary

3 tablespoons extra-virgin olive oil, plus more for serving

¼ teaspoon red-pepper flakes, plus more for serving

Coarse salt and freshly ground pepper

½ cup grated Parmigiano-Reggiano (about **1½ ounces**), plus more for serving

2 cups baby arugula (about **2 ounces**)

1. Combine pasta, chickpeas, olives, tomato paste, garlic, rosemary, oil, pepper flakes, and 5 cups water in a large straight-sided skillet. Season generously with salt and pepper. Bring to a boil, then cook over medium-high heat, stirring occasionally, until pasta is al dente and liquid is reduced to a sauce that coats pasta, 12 to 15 minutes.

2. Remove skillet from heat, discard rosemary, and stir in cheese. Add more water, a few tablespoons at a time, to thin sauce if necessary. Divide pasta and arugula among bowls and serve immediately, drizzled with oil and sprinkled with cheese and pepper flakes.