



Somp and Beans with Spinach and Bacon

Servings: 5

Prep Time: 15min

Cook Time: 90min

Ingredients

- 375ml somp and beans
- 30ml sunflower oil
- 1 onion, finely chopped
- 10ml crushed garlic
- 200g back bacon, chopped
- 500g baby spinach leaves or chopped spinach
- salt and pepper to taste

Directions

1. Soak the somp and bean mixture in boiling water for a few hours or preferably overnight. Rinse and transfer to a saucepan, cover with fresh water and cook for about 1 hour or until soft. Strain and set aside.
2. Heat the oil and fry the onions and garlic until soft. Add the bacon and fry until crispy. Reserve a little crispy bacon for garnishing.
3. Stir in the spinach and heat until the leaves are just wilted. Add the somp and beans to the pan and toss together. Season with salt and pepper.
4. Serve hot with a little crispy bacon sprinkled on top.