

# Smoked fish and Chickpea Ragout

2 tablespoons cooking oil

3 rashers bacon

425g [Urban Appetite Tomato and Sweet Tandoori Sauté Sauce](#)

420g can chickpeas, drained

200g hot smoked white fish

4x 7 minute boiled eggs, peeled and quartered

3 tablespoons chopped coriander leaves, plus extra for garnish

In a large heavy-based pan, heat the cooking oil. Chop the bacon into 1cm slices and fry in the pan until crispy. Drain the bacon on paper towels. Tip out any remaining oils. Add the Urban Appetite Tomato and Sweet Tandoori Sauté Sauce, chickpeas, smoked fish and bacon.

Simmer for around 5 minutes stirring occasionally to infuse the flavours. Remove from the heat and stir in the chopped coriander.

To serve, either clean the sides of the pan or transfer the ragout to a warm serving dish. Top with the egg quarters and some extra chopped coriander.

Serves 3-4

