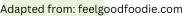
Roasted Chickpeas

INGREDIENTS

4 SERVINGS 40 MIN

- 1 15 oz can chickpeas
- 1 tablespoon olive oil
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- salt and pepper, to taste







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Adapted from: feelgoodfoodie.com



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PROCEDURE

- 1. Preheat the oven 425°F. Line a baking sheet with parchment paper and set aside.
- 2. Rinse the chickpeas over a colander. Using paper towels, dab them to dry them.
- 3. Transfer the chickpeas to the baking sheet, add olive oil, cumin, paprika, salt and pepper, and toss until the chickpeas are well coated. Then spread the chickpeas out in a single layer over the baking sheet. Bake chickpeas in the preheated oven for 30-35 minutes, tossing halfway through.
- 4. Eat immediately while they're warm, or allow to cool and then store in an airtight container to enjoy later.

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