

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



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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