SPICY CRISPY ROASTED CHICKPEAS

Makes 8 servings

INGREDIENTS

Boiled Chickpeas 2 cups
Olive Oil 2 tbs
Chili Powder 1 ½ tsp
Salt 1 ½ tsp
Cumin 1 tsp

DIRECTIONS

Preheat oven at 400 F.

Using a kitchen towel or paper towel, pat dry the chickpeas until they are completely dry. Line a baking pan with parchment paper and put the chickpeas on it. Roast them in oven for 15 minutes. Take them from the oven, but don’t leave the oven open. Drizzle olive oil on the chickpeas and mix them around with your hands so that they are all evenly coated.

Sprinkle salt, chili and cumin and make sure they are all evenly coated with these spices. Place back in the oven and roast for another 15 minutes. They are the best when they are still warm, but you can serve them cold too.