



CRISPY ROASTED CHICKPEAS

Preparation: **5** minutes | Cooking: **20** minutes | Servings: **1 1/2** cups

INGREDIENTS

*1 1/2 cups cooked chickpeas,
drained and rinsed*
2 tablespoons olive oil
1 teaspoon flaked sea salt
Paprika, curry powder or other spices



INSTRUCTIONS

Preheat oven to 425 degrees. Line a rimmed baking sheet with parchment paper. Spread the chickpeas on a kitchen towel and pat them dry. Remove any loose skins. Transfer the dried chickpeas to the baking sheet and toss them with olive oil and salt. Roast the chickpeas for 20 to 30 minutes or until golden brown and crisp. Ovens can vary, so if your chickpeas aren't crispy enough, keep baking until they are. Remove from oven. While the chickpeas are still warm, toss with pinches of your favorite spices. Store roasted chickpeas in a loosely covered container at room temperature. They are best used within 2 days.

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Recipe source: <https://www.loveandlemons.com>