

Classic Roasted Chickpeas - Makes ~ 1½ cups



Ingredients:

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|---------------|------|---------------------------|
| - 1 15oz. can | | Chick peas |
| - 2 tbsp. | 60mL | Olive oil |
| - ¾ tsp. | 3mL | Chili powder |
| - ¼ tsp. | 1mL | Paprika |
| - ¼ tsp. | 1mL | Garlic powder |
| - ¼ tsp. | 1mL | Black pepper |
| - ¼ tsp. | 1mL | Salt |
| - ¼ tsp. | 1mL | Cayenne pepper (optional) |

Directions

1. Drain, rinse and dry chickpeas.
 - a. If the chickpeas are not dry they won't bake properly. I used paper towel.
2. Spread on oil sprayed pan and bake at 400F for about 40-45 min stirring them every 10 min.
3. After 40min test it. They should be crunchy and there should be no softness to them
4. Put chickpeas in a bowl and stir in all your ingredients.
5. Enjoy 😊