

Roasted chickpeas



Recipe by: Kitchn, thekitchn.com

What you need

- 1 can chickpeas
- 1 tablespoon oil
- ½ teaspoon salt
- 1-2 teaspoons of herbs or spices

Preparation (35 minutes):

1. Preheat oven to 400°F (200°C)
2. Rinse and drain chickpeas
3. With a towel, try to dry the chickpeas as much as possible
4. Toss chickpeas in salt and oil
5. Spread on a baking sheet
6. Roast in the oven for 20-30 minutes
7. Remove from oven when golden, crispy and slightly darkened
8. Toss with the spices and serve while warm