



Makes: 1 & 1/2 cups

Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes

Ingredients

- 1 & 1/2 cups (1 15-ounce can) cooked chickpeas, drained and rinsed
- Extra-virgin olive oil, for drizzling
- Sea salt
- Paprika, curry powder, or other spices (optional)

Instructions

Preheat the oven to 425°F and line a large 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 a drizzle of olive oil and generous pinches of salt.

Roast the chickpeas for 20 to 30 minutes, or until golden brown and crisp. Ovens can vary; if your chickpeas are not crispy enough, keep going until they are!

Remove from the oven and, while the chickpeas are still warm, toss with pinches of your favorite spices, if using.

Store roasted chickpeas in a loosely-covered container at room temperature. They are best used within two days.

Recipe by Love & Lemons