



ROASTED CHICKPEAS

Yield: 2 Cups

2 C Cooked chickpeas

2 T Olive oil

1 tsp Salt

½ tsp Black pepper

½ tsp Paprika

1. Preheat your oven to 350 degrees
2. Drain your chickpeas and dry them completely with paper towels
3. In a mixing bowl, toss the chickpeas with the remaining ingredients
4. Spread the chickpeas evenly on a sheet tray
5. Bake in the oven for 30-45 minutes or until the chickpeas are evenly toasted, stirring about halfway through the time

You can experiment with other herbs and spices when making these snacks.