

Crispy Roasted Chickpeas



Ingredients:

- 2 (15-ounce) cans chickpeas
- 1 tablespoon olive oil
- 1 tablespoon ground sumac
- 2 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon black pepper

Procedure:

Preheat oven to 350* and line a large baking sheet with parchment paper.

Rinse and drain the chickpeas. Spread out on a clean towel and rub to dry them as much as possible, discarding any skins that fall off while drying.

Transfer chickpeas to a large mixing bowl and drizzle evenly with olive oil. Add spices and toss until coated.

Spread the chickpeas out in an even layer on the prepared baking sheet. Bake for 35-40 minutes, gently shaking the pan twice during the cooking time, or until the chickpeas feel dry and crispy to the touch.

Serve immediately, or store in a loosely covered jar at room temperature for up to 3 days.

