



# Roasted CHICKPEAS

## INGREDIENTS

- 2 Cans Chickpeas
- 2 TBSP Olive Oil
- 1 TSP Paprika
- 1 TSP Garlic Powder
- 1/2 TSP Salt

## INSTRUCTIONS

- Drain the chickpeas, then dry them really well using a clean dishtowel.
- In a medium bowl, toss the chickpeas with olive oil. You will add the spices after baking because they have a tendency to burn.
- Preheat your oven to 350 °F. Line a baking sheet with parchment paper. Spread the chickpeas on the baking sheet and bake for 25 minutes.
- Take the chickpeas out of the oven add the spices and toss well until the chickpeas are coated evenly.
- Return them to the baking sheet and bake for another 10 minutes until they're browned and crunchy.