



Crunchy Chickpeas

Serves 5

Ingredients

- 1 can chickpeas (I used my freshly cooked chickpeas, about 2 cups)
- 2 T extra virgin olive oil
- 1 t salt
- ½ t ground black pepper
- 1 t coriander
- 1 t cumin

Instructions

Drain the can of chickpeas and dry them with paper towels as much as possible. Then mix the dry ingredients with the olive oil and toss with the chickpeas. Roast on a parchment- or foil-lined cookie sheet in a preheated 425 degree oven for 30 to 40 minutes or until they look crispy. Remove from oven and let cool. I must admit, I almost burned them to get them to a crunchy stage for eating.