

Crispy Chickpeas



Time: 55-65 minutes (5 minutes prep, 30 -40 minutes cooking, baking 20 minutes)
*Soak chickpeas overnight

Serves: 2-4

Ingredients: 2 cups chickpeas, cooked
2 tablespoons olive oil
¼ teaspoon smoked paprika
½ teaspoon sea salt
Cracked pepper to taste

Directions:

1. After soaking the chickpeas overnight, rinse them well.
2. Then place chickpeas in a pot and cover with water. Bring to a boil and cook until done, approximately 30-40 minutes.
3. Preheat oven to 425 degrees F.
4. In a large bowl add all the ingredients. Drain the water off the chickpeas and add them to the spice mix and stir to coat evenly.
5. Spread chickpeas on a baking sheet in a single layer.
6. Bake for 10 minutes, then shake try to turn the chickpeas.
7. Bake until crispy, approximately 20 minutes.