



Roasted chickpeas

Serves 4, 15 minutes

Ingredients:

- 300g dry chickpeas or 2 cans of cooked chickpeas
- 4 tbsp olive oil
- Salt
- Herbs and spices to taste like:
 - Smoked paprika
 - Thyme and garlic granules
 - Curry powder
 - Fajita seasoning

1. Soak the chickpeas overnight if using dry.
 2. Rinse, drain and dry the chickpeas with a paper towel.
 3. Heat olive oil in a pan, add the chickpeas. Toss every now and then.*
 4. When they are crispy and brown, place in a bowl and add salt and any flavours you like.
- * Alternatively spread on a roasting tray and place in oven at 200°C for 20-30 minutes.

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