



Roasted Chickpeas

Yield: 2 Servings

Cost Per Serving: N/A

Cook Time: 25-35 minutes

Ingredients:

- 1 (15oz) can chickpeas, drained and rinsed
 - ½ tsp olive oil
 - 2 tsp of your favorite herb or spice blend
 - ¼ tsp salt
- **Savory Spice Blend**
 - 1 Tbsp onion powder
 - 1 Tbsp dried parsley
 - 1 Tbsp dried basil
 - 2 tsp dried thyme
 - 2 tsp garlic powder
 - 2 tsp smoked paprika
 - ½ tsp ground turmeric

Directions:

1. Preheat oven to 400° F
2. In a colander, drain and rinse chickpeas with cold water, place chickpeas on a paper towel and blot dry.
3. In a medium bowl, gently toss chickpeas and olive oil until combined. Sprinkle with herbs and salt and toss again.
4. Place chickpeas on a parchment paper lined baking sheet and spread in an even layer.
5. Bake for 25-35 minutes until golden brown and crunchy. Stir halfway through.
6. Serve