

# Crispy Roasted Chickpeas

## Ingredients:

- 2 cans organic chickpeas, drained and rinsed
- 2 tablespoons olive oil or avocado oil
- Sea salt to taste
- ½ teaspoon garlic powder
- ½ teaspoon cumin
- ½ teaspoon smoked paprika
- ½ teaspoon cayenne pepper (*optional for spicy kick*)

## Instructions:

1. Preheat oven to 425 degrees F. First dry the chickpeas with paper towels, then toss into a large baking pan. Drizzle the olive oil & sprinkle the sea salt (I use about ½ teaspoon to start) and stir until well covered.
2. Bake for 15 minutes. Remove from oven, add the spices, mix and toss, then stick back in the oven for 10-15 minutes more, until crispy but not burnt. (*Note: I add the spices half-way through to avoid the spices getting burnt*).
3. Enjoy them warm, and save the rest for later!