FOOD BANK
OF NORTHEAST GEORGIA

# SPICED ROASTED CHICKPEAS

## Ingredients

- **1 (15-oz.)** can chickpeas, drained and rinsed
- **1 Tbsp.** vegetable oil
- **1/2 tsp. kosher salt**

## For Seasoning

- **1 tsp.** cumin
- **1 tsp.** chili powder
- **1/2 tsp.** dried oregano

## Instructions

- **Step 1:** Preheat oven to 350°. Pour chickpeas onto baking sheet in an even layer.
- **Step 2:** When oven is heated, place chickpeas in oven until completely dry, 8 to 10 minutes.
- **Step 3:** Remove chickpeas from oven and toss with oil and salt. Return to oven and bake until golden brown, dry, and crispy, 33 to 35 minutes, tossing halfway through.
- **Step 4:** Combine chickpeas and seasonings on sheet tray and toss to combine. Spread into an even layer and let cool completely.
- **Step 5:** To store, place in a resealable bag or Tupperware, with the bag slightly open or lid ajar to maintain crispness.