

Crunchy Roasted Chickpeas

Ingredients:

Chickpeas, canned (drained and rinsed)	1 can (540 ml)
Oil	2 Tablespoons
Cumin	½ teaspoon
Garlic powder	½ teaspoon
Salt	½ teaspoon



Directions:

1. Preheat oven to 400°F.
2. Dry chickpeas well with a clean tea towel or paper towel.
3. Pour into a bowl and add oil, cumin, garlic powder and salt. Mix together until the chickpeas are coated.
4. Place on a greased cookie sheet and bake for 30-40 minutes, stirring chickpeas after 15 minutes.
5. Let chickpeas cool, and enjoy!