



# Savory Roasted Chickpeas

## INGREDIENTS

- 1 1/2 cups chickpeas
- 1 tbsp vegetable oil
- 2 tsp curry powder
- 2 tsp ground cumin
- 1/2 tsp dried cilantro
- 1 tsp salt

## METHOD

**1** First, drain and rinse the chickpeas. Pat them dry if needed.

**2** Preheat the oven to 400°F. Place the chickpeas in a bowl. Add the oil, curry powder, ground cumin, dried cilantro, and salt. Toss to coat evenly.

Spread the chickpeas on a baking sheet in a single layer. Roast for 40–45 minutes, until crisp.