

Spiced Roasted Chick Peas

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Ingredients

(1) 15oz can Chick Peas
1 tsp Garlic Powder
 $\frac{1}{2}$ tsp Cayenne Pepper
1 tsp Chili Powder
 $\frac{1}{4}$ tsp Cumin
 $\frac{1}{2}$ tsp Salt
1 tsp Paprika
2 tbsp Olive Oil

Directions

Preheat oven to 400 degrees Fahrenheit.

Rinse and drain chick peas thoroughly.

Lay them out to dry on a towel and gently pat them until they are completely dry.

In a bowl, mix all of the spices together; set aside.

Put the dried chick peas in a bowl and toss with olive oil.

Pour spice mixture over and toss until everything is coated.

Lay out on a baking sheet line with parchment, and bake for about 30-40 mins or until crispy and crunchy.