

Roasted Chickpeas with Cumin

Serves as a snack for 4-6 people.

- 2 cans chickpeas (also known as garbanzo beans) drained, rinsed, and dried
- 2 teaspoons olive oil
- ½ teaspoon salt
- 1 teaspoon cumin

Dry chickpeas thoroughly in kitchen towel. In a large bowl, toss chickpeas with oil, salt, and cumin. Spread in an even layer on a baking sheet with parchment paper. Roast at 415 degrees for 25 minutes until crispy. Enjoy!