

ROASTED CHICKPEAS

6-8 servings

Ingredients:

1/2 cup chickpeas, soaked overnight

1 teaspoon salt

1 teaspoon olive oil

1/2 teaspoon ground cumin

1/2 teaspoon ground coriander

1/2 teaspoon turmeric

Procedure:

1. Rinse the chickpeas with cool running water until the water runs clear.
2. Combine the chickpeas with enough water to cover and salt. Bring to a boil, and then lower to a simmer approximately 45 minutes, or until chickpeas are tender.
3. Drain the chickpeas and allow to cool on rack until almost dry
4. Stir together the chickpeas, olive oil, ground cumin, ground coriander, and cayenne pepper in a mixing bowl.
5. Spread the chickpea mixture in a single layer on a baking sheet and roast in oven at 400 degrees until the chickpeas are almost crisp, 25 to 30 minutes, stirring halfway through the cooking time.
6. Allow to cool before serving