

Roasted Chickpeas

<http://userealbutter.com/2012/03/15/roasted-chickpeas-recipe/>
from Kalyn's Kitchen

2 cans or 30 oz. cooked chickpeas (garbanzo beans), drained
2 tbsps olive oil
1 tsp Moroccan spice mix
1/2 tsp salt

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2 tsps ground cumin
1 tsp ground coriander
1/2 tsp chile powder
1/2 tsp sweet paprika
1/2 tsp ground cinnamon
1/4 tsp ground allspice
1/4 tsp ground ginger
1/8 tsp cayenne
pinch ground cloves

Moroccan spice mix: Mix together.

Roasted chickpeas: Preheat the oven to 350°F. Rinse the chickpeas (garbanzo beans) with cold water and drain. Let sit for ten minutes then pat dry with a kitchen towel. In a medium bowl, toss the chickpeas with olive oil, spice, and salt until evenly coated. Spread the chickpeas out on a rimmed baking sheet, making sure they are in a single layer. Bake for 40-50 minutes (mine took about 45 minutes) until deep golden. Kalyn says they should rattle when you shake the pan. Remove from heat and let cool. Makes about 2 cups (they shrink).