

## Crispy Roasted Chickpeas



### Ingredients:

- 2-15 ounce cans chickpeas
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon chili powder

### Directions:

1. Heat the oven to 400 F.
2. Drain and rinse the chickpeas.
3. Dry the chickpeas with a clean dishtowel or paper towels.
4. Spread the chickpeas in an even layer on a baking sheet.
5. Drizzle with oil and sprinkle with salt.
6. Bake 20-30 minutes, stirring the pan every 10 minutes.
7. Remove from oven and toss with spices.
8. Serve warm as a snack or use in place of croutons in a salad.

Makes 8 servings.



**Tarrant County Public Health**  
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