

Roasted Spiced Chickpeas

INGREDIENTS

- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1 pinch sea salt
- 1 pinch ground black pepper
- 1 dash crushed red pepper
- 1 (15 ounce) can chickpeas, rinsed and drained

Serves 4

Leah Pryor, Chef Educator

Cost per serving: 59 cents



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INSTRUCTIONS

1. Preheat an oven to 350.
2. Spread drained and well dried chick peas on sheet tray in a single layer.
3. Roast in the preheated oven, stirring occasionally, until nicely browned and slightly crispy, about 30 minutes.
4. Whisk the oil, garlic powder, chili powder, sea salt, black pepper, and red pepper together in a small bowl; add roasted chickpeas and toss to coat.
5. Raise the heat of the oven to 400. Put the well coated chickpeas back in the oven for 10 minutes. Once 10 minutes are up turn your oven off and let the chickpeas stay in oven for another 10 minutes to ensure crispiness.
6. Serve and enjoy

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