

Roasted Chickpeas



Ingredients

- 1 Tin of Chickpeas
- 1 Tbs Olive Oil
- 1 Tbs Sesame Seeds
- ½ tsp Garlic Powder
- Salt & Black Pepper

Method

Heat the oven to 200°C

Drain the chickpeas, tip into a bowl, pat with kitchen roll until dry.

Pour over the olive oil and stir with a spoon to coat the chickpeas.

Tip into a roasting tin and spread out in one layer.

Bake in the oven for about 30 minutes until they are crunchy, shaking every 10 minutes so that they cook evenly.

Tip the roasted chickpeas into a bowl. Add the sesame seeds, garlic powder, salt and pepper. Mix together with a spoon.

Leave to cool before eating.

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