

TOASTY ROASTED CHICKPEAS, CAJUN STYLE

Prepared by: Michelle Innes, May 2018

Source: Food52.com

1 tablespoon olive oil
1 tablespoon grated Parmesan cheese
¼ teaspoon sweet Hungarian paprika
¼ teaspoon regular paprika
1/8 teaspoon cumin
1/8 teaspoon cayenne pepper
1/8 teaspoon garlic powder
1 pinch onion powder
1 tablespoon freshly squeezed lime juice
Ground black pepper, to taste
One 15-ounce can chickpeas (also called garbanzo beans), rinsed and drained

Preheat oven to 425° F.

In a medium bowl, mix together all the ingredients except the chickpeas. The mixture will be thick and paste-like. If it seems too thick, drizzle in a little more olive oil.

Add the chickpeas to the bowl and toss to coat. Spread them in a single layer across a baking sheet lined with foil or parchment paper, then put it in the oven.

Cook chickpeas for 20 minutes, then mix them around on the baking sheet. Cook for another 10 to 15 minutes, checking every five minutes to make sure they don't burn.

When chickpeas are golden brown, remove from oven and let cool. Store leftovers in a zip-top bag, if you can refrain from eating them all in one sitting.

Michelle's Notes: These were delicious! I would make them again!



