

TUNISIAN SPICE ROASTED CHICKPEA SNACKS

INGREDIENTS

2 cans (15 oz each) chickpeas
2 tablespoons olive oil
2 teaspoons sugar
1 1/2 teaspoons ground cumin
1 1/2 teaspoons sweet paprika
1 teaspoon cayenne pepper
1/2 teaspoon ground allspice
1/4 teaspoon caraway seeds, ground
1/2 teaspoon salt

DIRECTIONS

Preheat oven to 425F. Line a rimmed baking sheet with parchment paper.

Drain and wash the chickpeas. Place the clean chickpeas on a layer of paper towels and gently rub them until dry. Place all of the spices, sugar, and salt into a bowl and mix together. Place the dried chickpeas in a bowl and drizzle with olive oil and coat on all sides. Pour the spice blend over the chickpeas and toss to coat.

Place on the baking sheet in a single layer and bake for about 50 minutes, or until the chickpeas are golden brown and crunchy. Store in an airtight container at room temperature.