Indian Spiced Roasted Chickpeas

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Cuisine: Indian

Serves: 12 - ¼ cup servings

Via: 100 Days of Real food

**Ingredients**

3 cups cooked chickpeas, drained and rinsed

2 tablespoons olive oil

1 teaspoon curry powder

1 teaspoon garam masala

¼ teaspoon garlic powder

⅛ teaspoon white pepper

½ teaspoon sea salt

**Instructions**

Preheat the oven to 425 degrees F. Line a rimmed baking sheet with foil.

Rinse the chickpeas and dry thoroughly with a paper towel. Remove any loose skins.

Pour the dried chickpeas out onto the baking sheet and drizzle with olive oil. Shake the pan to coat the chickpeas in oil.

Sprinkle the curry powder, garam masala, garlic powder, white pepper, and salt over the chickpeas, and then shake the pan again to evenly distribute the spices.

Bake in the oven for 15 minutes. Then toss to mix the chickpeas and return to the oven for another 15 minutes. \*If you want your chickpeas to be extra crunchy, turn the oven off and leave the chickpeas in the oven for another 15-20 minutes.

Remove and cool before eating. Store in an air-tight container.