

Recipe for: ROASTED ROSEMARY & THYME CHICKPEAS

INGREDIENTS

- 2, 15- ounce cans of chickpeas, drained, rinsed, and dried
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons finely chopped fresh rosemary
- 2 tablespoons finely chopped fresh thyme
- 1/2 teaspoon salt, more depending on preference

DIRECTIONS

1. Preheat oven to 400°F.
2. Line a baking sheet with parchment paper and set aside.
3. Drain and rinse chickpeas in a colander getting off as much water as you can.
4. Toss the chickpeas with oil, herbs, and garlic. Spread on lined baking sheet and bake, uncovered, for 45 minutes, or until golden brown and crunchy, stirring occasionally.
5. Serve immediately or store in an air-tight container for a snack later.

Recipe Adapted from <https://selfproclaimedfoodie.com>

