

## Roasted Chickpea

### INGREDIENTS

- 1 can of chickpeas
- 1 tbsp. olive oil
- 1 tsp. dried oregano
- ½ tsp. garlic powder
- ½ tsp. of salt



### DIRECTIONS

1. Preheat oven to 400 degrees.
2. Drain, rinse chick peas
3. Spread chickpeas on towels and pat dry.
4. Place chickpeas in a bowl and add olive oil, dried oregano, garlic powder and salt
5. Stir gently and then spread chickpeas in a foil lined rimmed baking pan.
6. Bake at 400 degrees for 30-40 minutes or until chickpeas are crispy. Occasionally shake the pan while chickpeas are baking.