

Chili Roasted Chickpeas

INGREDIENTS

- 2C chickpeas
 - 4TBS oil (I use Colorado Mills High-Oleic Sunflower Oil)
 - 1tsp sea salt
 - 1tsp chili powder
 - 1/4tsp black pepper
 - Pinch of red pepper flakes
1. Preheat oven to 400°F and line a baking sheet with parchment paper.
 2. Dry chickpeas with towel.
 3. In a mixing bowl, toss chickpeas, oil, and 1/2tsp sea salt until coated.
 4. Cover baking sheet with chickpeas and place in oven for 30-40 minutes, mixing occasionally to prevent burning. Chickpeas are done when they're golden and crispy on the outside and soft on the inside.
 5. Remove from oven and place chickpeas back in mixing bowl. Add chili powder, pepper, and red pepper flakes and toss until well combined.
 6. Serve as-is or in salads.