



Makes 3 servings
Cook Time: 45 minutes

INGREDIENTS:

1½ cups cooked chickpeas (or a 15-ounce can, rinsed and drained)

½ tablespoon organic garlic powder

½ tablespoon organic onion powder

1 dash freshly ground black pepper

1 dash ground turmeric

Pinch of paprika

Jordanian Roasted Chickpeas

A prominent part of the Jordanian diet, the chickpea (or garbanzo bean) is one of the major food legume crops in Jordan. Though they appear in a variety of entrées and side dishes such as stews or hummus, in this recipe, chickpeas are seasoned and roasted to eat as a fun snack.

From the *Master Plants Cookbook*.

By Margarita Restrepo and Michele Lastella

- 1** Preheat the oven to 400°F. Line a rimmed baking sheet with parchment paper or a silicone baking mat.
- 2** Combine all ingredients except for the chickpeas in a small bowl. Mix well.
- 3** Place the chickpeas in a single layer on the prepared baking sheet.
- 4** Sprinkle some of the spice mixture over the chickpeas, reserving some to sprinkle over when turning the chickpeas. Bake for 25 minutes, or until the chickpeas are lightly browned.
- 5** Shake the baking sheet gently to turn the chickpeas over. Sprinkle with the remaining spice mixture and continue baking for 15 minutes more. Serve.