HOT & BOLD

Ember Crunch Chickpeas

PREP	COOK	SERVES
5 min	30 min	4 as a snack

Vegan Vegetarian

Oven-roasted chickpeas coated in smoked paprika, chili and lime.

Ingredients

- 2 tins (400 g each) chickpeas, drained and rinsed
- 2 tbsp olive oil
- 1½ tsp smoked paprika
- 1 tsp chili flakes
- 1 tsp garlic powder
- ½ tsp ground cumin
- 1 tsp brown sugar
- 1 tsp fine salt
- Juice of half a lime, to finish

Method

1. Heat the oven to 200°C (180°C fan). Line a baking tray with baking paper.
2. Pat the chickpeas completely dry with a clean tea towel and remove any loose skins.
3. Toss them with the olive oil on the tray and roast for 15 minutes.
4. Mix the paprika, chili, garlic powder, cumin, sugar and salt. Sprinkle over the hot chickpeas and shake the tray to coat.
5. Roast for another 10 to 15 minutes, until crisp and deep red.
6. Squeeze over the lime and eat straight away, while still crunchy.

Cook's tip

Dry chickpeas are crunchy chickpeas, because any moisture left on them turns to steam and makes them chewy. They lose their crunch after a day, so make just what you will eat.