

Roasted Chickpeas

★ 4.0 • Serves 2 • Vegetarian

INGREDIENTS

- 2 (15-ounce) cans chickpeas (3 cups), drained and rinsed
- 2 tablespoons extra-virgin olive oil
- Salt
- 2 teaspoons smoked paprika

STEPS

1. Heat oven to 400 degrees. Spread the chickpeas out onto a clean dish towel and thoroughly rub them dry. Discard any chickpea skins that happen to fall off in the process. Transfer the chickpeas to another clean dish towel and repeat the process to get them very dry. (The dryer the chickpeas, the more success you'll have with crisping them in the oven.)
2. Transfer chickpeas to a rimmed baking sheet. Drizzle with olive oil and season generously with salt. Toss well to evenly coat.
3. Roast, shaking the pan every 10 minutes or so, until the chickpeas are dry, golden-brown in spots and crisp, 30 to 35 minutes. Turn off the oven. Immediately sprinkle the chickpeas with smoked paprika and shake the pan to coat. Taste and season with additional salt as needed. Return the chickpeas to the oven with the door ajar and let the chickpeas cool in the oven to continue to crisp.

Source: <https://cooking.nytimes.com/recipes/1025326-roasted-chickpeas>