

Oven-Roasted Chili-Lime Chickpeas

Total Time: 50 minutes

Instructions

1. Preheat oven to 400 degrees F
2. Pour the chickpeas over paper towels and dry as best as you can
3. In a medium bowl, mix the chickpeas with oil, chili powder, lime zest, and salt
4. Bake for 30-45 minutes until chickpeas are crispy (They will continue to crisp as they cool and depending on oven, they will bake for 30-35 minutes)

Ingredients

- 1 (15 oz) can low-sodium chickpeas, drained and rinsed
- 2 tablespoons olive oil
- 2 teaspoon chili powder
- Zest of 1 lime
- ¼ teaspoon salt