

SPICY ROASTED CHICKPEAS



 Serves 6

 Prep Time 5 minutes

 Cook Time 40–45 minutes

 Easy As



INGREDIENTS

- 2 x 400g cans **Wattie's Chickpeas in Springwater**
- 1 Tbsp olive oil
- ¾ tsp **Gregg's Ground Cumin**
- ¾ tsp **Gregg's Ground Coriander**
- ½ tsp **Gregg's Rubbed Oregano**

METHOD

1. Preheat oven to 200°C (fan assisted). Drain the **Wattie's Chickpeas in Springwater** and dry them on paper towels to absorb as much of the moisture as possible. Transfer to a baking paper lined baking tray. Roast for 10 minutes.

- ½ tsp salt

2. In a bowl, combine the olive oil, **Gregg's Ground Cumin, Coriander, Rubbed Oregano** and salt.
3. Remove the chickpeas from the oven, transfer to the bowl and toss through the oil mix. Return the chickpeas to the baking tray. Roast for a further 30–35 minutes or until the chickpeas are crisp and golden.

TIPS

- This recipe gets the Healthy Pick for Light Meals and Sides.
- Make sure that the chickpeas are drained and dried thoroughly before roasting to ensure they go crispy.