



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Crispy Spiced Chickpeas

Ingredients

2 tbsp. (30 ml) oil (canola, sunflower or olive)
1 tbsp. (15 ml) ground cumin
1 tsp. (5 ml) garlic powder
½ tsp. (2.5 ml) chili powder
1 tsp. (5 ml) salt
1 tsp. (5 ml) ground black pepper
1 tsp. (5 ml) crushed red pepper flakes
1 15 ounce (450 ml) can chickpeas, rinsed and drained

Preparation

Mix all the spices and oil together in a large bowl; add the chickpeas and toss them to coat them evenly. Spread the chickpeas in a single layer on a baking sheet and roast in a preheated oven at 350°F (175°C) for about 45 minutes or until they are nicely browned and slightly crispy.