

## Turkish Spicy Roasted Chickpeas

**Equipment:**

Measuring cups and spoons  
Large bowl  
Colander  
Baking tray

**Ingredients:**

2 tins chickpeas  
6 sprigs rosemary (leaves removed and finely chopped)  
2 tsp sumac  
2 tsp cumin  
1 tsp chilli flakes  
4 tsp oil (coconut or rice bran)

**What to do:**

1. Preheat oven to 180°C
2. Drain and rinse the chickpeas and remove any loose skins.
3. Place all of the ingredients in a bowl and mix them together until the chickpeas are nicely coated.
4. Spread the chickpeas out on a baking tray.
5. Cook for 20 minutes, give them a little shake, then cook for a further 20 minutes.