

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 ½ tsp chili flakes 4 tsp oil (coconut or rice bran)
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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.