# LYNDIGO SPICE® ROASTED CHICKPEAS

### **INGREDIENTS:**

* 1 pound dried chickpeas
* 2 Tbsp extra light oil
* 1 to 2 tbsp Lyndigo Spice® Original Spice Rub (or more)
* Water
* Large bowl
* Paper towels
* Parchment paper
* Baking sheets
* Pans with rims

### **DIRECTIONS:**

1. Soak chickpeas in cold water in large bowl for 24 hours.
2. Drain and rinse chickpeas.
3. Preheat oven to 350 degrees.
4. Spread chickpeas on paper towel lined baking sheet for 20 minutes.
5. Put chickpeas in bowl and coat with 1 tablespoon of oil.
6. Place on parchment paper lined baking sheet.
7. Roast in oven for 1 hour and 20 minutes or more making sure to toss them every 20 minutes.
8. Roast until crunchy, not burnt!
9. Place in bowl, coat with remaining tablespoon of oil.
10. Toss, while still hot, with Lyndigo Spice® Original Spice Rub.
11. Spread on baking sheet to let cool for about 20 minutes.
12. Store in airtight container.

Enjoy the spicy crunch!