

Crunchy Roasted Chickpeas

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You won't believe how addictive this snack is—and so simple. Who knew that whole beans, roasted in olive oil and a bit of salt, could be so delicious? Smart, you!

Ingredients:

2 (15-ounce) cans chickpeas (garbanzo beans), rinsed, drained
2 tablespoons olive oil
1 teaspoon sea salt
¼ teaspoon black pepper

Directions:

- 1) Preheat oven to 400°F.
- 2) Combine all ingredients in a large bowl; toss well to coat. Transfer to a large baking sheet. Roast until light golden and crunchy, about 30 minutes, tossing every 10 minutes. Cool slightly and serve.