

Sautéed Chickpeas with Cinnamon

Printed from Chickpea Recipes at <http://www.chickpearecipes.com/>

Ingredients:

1 tablespoon of olive oil.
1 cinnamon stick, broken in half.
1 lb of canned chickpeas, rinsed, drained and patted dry.
2 teaspoons of fresh lemon juice.
¼ cup of fresh cilantro, chopped.
Salt and freshly-ground black pepper.

Directions:

In a heavy nonstick skillet, heat the olive oil over medium high heat.

Sauté the cinnamon stick for 1-2 minutes until fragrant.

Stir in the chickpeas and sauté, stirring frequently, for 8 minutes or until browned and crisp.

Transfer the chickpeas to a bowl.

Add the remaining ingredients; toss.