

# Spicy Chickpeas

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## Ingredients:

2 tablespoons of vegetable oil.  
1 medium onion, finely chopped.  
1 teaspoon of ground coriander.  
½ teaspoon of ground cumin.  
1/8 teaspoon of cayenne pepper.  
1/8 teaspoon of turmeric.  
16 oz of garbanzo beans, canned, rinsed and drained.  
½ teaspoon of black peppercorns, coarsely ground.  
½ teaspoon of salt.  
1 teaspoon of fresh lemon juice.  
2 tablespoons of fresh cilantro, chopped.

## Directions:

In a large skillet, heat the vegetable oil.

Add the chopped onion and cook over moderately high heat, stirring, for about 5 minutes or until lightly browned.

Add the coriander, cumin, cayenne pepper and turmeric and cook, stirring, for about 1 minute.

Add the chickpeas, ground peppercorns and salt, and cook over moderate heat until warmed through.

Remove from the heat and stir in the lemon juice and chopped cilantro.

Transfer to a bowl and serve.