Ingredients
1 can (15 oz) chickpeas, drained and rinsed
1 tablespoon olive oil
1 teaspoon smoked paprika
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
1/4 teaspoon black pepper
Directions
Preheat your oven to 400°F (200°C).
Pat the chickpeas dry with a clean kitchen towel. This helps them get extra crispy.
In a mixing bowl, combine the olive oil, smoked paprika, garlic powder, onion powder, cayenne pepper, salt, and black pepper.
Add the dried chickpeas to the bowl and toss well until they're evenly coated with the spice mixture.
Spread the chickpeas on a baking sheet in a single layer.
Roast in the preheated oven for 25-30 minutes, stirring halfway, until they're golden brown and crunchy.
Let them cool completely before enjoying, as they will get even crispier as they cool.
Variations & Tips
For a milder version, you can reduce the amount of cayenne pepper or omit it altogether, especially if you're serving this to younger children. Feel free to get creative with the spices; try adding a touch of cumin or coriander for a different flavor profile. If you have sweet tooths in your family, a hint of cinnamon and sugar can turn these into a slightly sweet treat. Remember, the key is to ensure they are well-dried and roasted for maximum crunch!