

Hot Momma Chickpeas

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INGREDIENTS

- 2 Cans Garbanzo Beans (aka chickpeas)
- 2 Tbsp EV00
- 1 Tbsp Everyday Seasoning
- 1 tsp Sea Salt, optional

DIRECTIONS

Open chickpeas and drain. Place on paper towels or kitchen towel to dry as much as possible. Preheat oven 425*. Spread onto a parchment lined baking sheet in a single layer. Bake for 30-45 minutes, moving chickpeas around every 7-8 minutes, so they don't burn. Add oil and seasoning in a heat resistant bowl. Mix to combine. Add roasted chickpeas. Gently toss to combine oil and seasoning with chickpeas. Allow to cool. These will have the consistency of a chili bean. If you prefer crispier, use air fryer. Ac-salsa-rize!