



Masala Roasted Chickpeas

Ingredients:

1 tsp Kosher salt

1 - 2 TBL Monsoon Coast Spice Blend
of your choice

3 TBL olive oil

1 can chickpeas, washed and drained
and pat dried.

Spices Used: Mahavira's Feast Moroccan
La Kama Punjabi Garam Masala Arabian
Baharat

Instructions:

1 - Pre-heat oven to 350 degrees. Place rack in the middle of the oven.

2 - Line a baking sheet with parchment paper.

3 - In a bowl, combine salt, Monsoon Coast spice and oil. Add chickpeas and stir until well coated.

4 - Place chickpeas onto baking sheet and spread out evenly over the pan.

5 - Bake for 45 minutes. Stir every 10-15 minutes to ensure even roasting.



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