

CRISPY ZA'ATAR CHICKPEAS

Yield: 2 Cups

Ingredients	Amounts
Chickpeas, cooked, drained, dried	2 cups
Extra-virgin olive oil	2 Tbsp.
Salt	as needed
Za'atar	1 Tbsp.

Method

1. Preheat a 425°F oven. Toss the chickpeas with extra-virgin olive oil and salt. Place in a single layer on a parchment lined baking sheet.
2. Place in a hot oven and bake for 25 minutes or until the chickpeas are crispy and dry.
3. Remove from the oven and toss with the Za'atar. Let cool.