

## **Indian Spiced Roasted Chickpeas**

1/2 cup canned chickpeas, rinsed and drained	1/8 teaspoon ground coriander
3/4 teaspoon lemon juice	1/8 teaspoon ground cinnamon
1-1/2 teaspoons olive oil	1/4 teaspoon garam masala
1/4 teaspoon brown sugar	1/4 pinch ground black pepper
1/4 teaspoon ground cumin	1/4 pinch cayenne pepper, or to taste
	1/8 teaspoon salt, or to taste

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Stir together the chickpeas, lemon juice, olive oil, brown sugar, cumin, coriander, cinnamon, garam masala, black pepper, cayenne pepper, and salt in a mixing bowl. Spread the chickpea mixture in a single layer on the prepared baking sheet.

Roast in the preheated oven until the chickpeas are dark brown in spots, crisp, and have shrunk quite a bit, 25 to 30 minutes, stirring halfway through the cooking time. Cool to room temperature before serving.