ROASTED CHICK PEAS!

INGREDIENTS:

2 CANS CHICK PEAS (GARBANZO BEANS)  SEA SALT
OLIVE OIL  CAYENNE PEPPER

DIRECTIONS:

1. PREHEAT OVEN TO 400 DEGREES

2. RINSE / DRAIN CHICK PEAS. PUT PAPER TOWELS ON A BAKING SHEET. POUR THE CHICK PEAS ON THE BAKING SHEET. PAT DRY.

3. DRIZZLE SOME OLIVE OIL, AND ADD (TO TASTE) SALT & PEPPER. ROLL THEM AROUND SO THEY'RE COATED.

4. ROAST ON BAKING SHEET FOR 15 MINUTES. (LOL REMOVE THE PAPER TOWELS!)

5. ROLL THEM AROUND A LITTLE & ROAST FOR 15 MORE MINUTES.

THEY SHOULD BE A LITTLE BROWN & KIND OF CRUNCHY. THEY'RE FUN TO EAT...GOOD FOR A SNACK!