

SEABRA'S

MARKET

SIRACHA ROASTED CHICKPEAS

SERVES: 4

PREP TIME: 00 hr 05 min

COOK TIME: 00 hr 20 min

INGREDIENTS

- 1 1/2 TBSP Sriracha
- 1 TBSP avocado oil or olive oil
- 15 oz canned chickpeas
- 1/2 tsp paprika
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1/8 tsp black pepper



DIRECTIONS

Begin by preheating the oven to 400 F and lining a baking sheet with foil.

Now, drain and rinse chickpeas and then pour them out on a few paper towels to dry.

Following this, in a medium bowl, add Sriracha, avocado oil, and chickpeas. Allow to marinate for 10 minutes.

After you have let the chickpeas marinate, pour chickpeas out onto your lined baking sheet and spread out evenly. Now, bake them for roughly 20 minutes, shaking the pan at the 10-minute mark to crisp all sides of the chickpeas.

In a small bowl make your spice blend by combining paprika, salt, garlic powder, and black pepper.

While the chickpeas are still hot from the oven, sprinkle the seasoning blend over chickpeas and toss well to coat. Transfer to a clean paper towel to cool.

FOR A PINCH OF *Seabra's* FLAVOR...

Want them even spicier? Add 1/8 tsp of ground cayenne pepper to your spice blend!