



Spicy Chickpeas Roasted in Cayenne Pepper

🕒 40–45 Min   

Preparation

- 1 Preheat the oven to 200°C (392°F) and line the tray with baking parchment.
- 2 Drain the chickpeas in a sieve, wash thoroughly then pat dry with paper towel.
- 3 Now add the chickpeas to a bowl. Mix with 3 tbsp. of olive oil and arrange evenly on the baking tray. Bake for around 30 minutes.
- 4 Mix 2 tbsp. of Kotányi Cayenne Pepper, a pinch of Kotányi Himalayan Salt, 1 tbsp. of Kotányi Garlic Granules and 1 tbsp. of Kotányi Sweet Paprika together thoroughly in a bowl.
- 5 To ensure the chickpeas brown evenly and become crispy, turn them twice while cooking.
- 6 At the end of the cooking time: Pour the still hot chickpeas into a piping bag with the spices. Now give everything a good shake, making sure the chickpeas are coated in the spices.
- 7 Allow to cool and enjoy.

Ingredients 2 Portions

♦ = Kotányi Produkte

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| 1 | Can of precooked chickpeas (drained net weight 250 g) |
| 3 tsp. | Olive oil |
| 1 tsp. | ♦ Cayenne Pepper, Ground |
| 1 tsp. | ♦ Himalayan Salt |
| 1 pinch | ♦ Garlic, Piquant |
| 1 tsp. | ♦ Organic Special Sweet Paprika, Ground |

