



Spicy Chickpeas Roasted in Cayenne Pepper

⌚ 40—45 Min   

Preparation

Ingredients 2 Portions

🔥 = Kotányi Produkte

- 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

- 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.

