March 10- Roasted Chickpeas, Orange Spiced
Not Smart Snack
Link: https://www.ag.ndsu.edu/food/recipes/beans/roasted-chickpeas-orange-spiced

Recipe
Ingredients:
1 (15-oz.) can chickpeas, drained and rinsed
3 Tbsp. orange marmalade
⅛ Teaspoon ground cinnamon
⅛ Teaspoon ground nutmeg
⅛ Teaspoon salt
2 Tbsp. olive oil

Directions:
1. Drain and rinse chickpeas and lay out on a kitchen towel or paper towel to dry.
2. Preheat oven to 350°F.
3. Coat chickpeas with olive oil and place in a single layer on a baking sheet. If chickpeas have any loose skins, discard them.
4. Roast chickpeas for about 50 to 60 minutes or until they reach the desired crunch. Be sure to check chickpeas every 10 minutes and mix around so they do not burn.
5. In a bowl, combine marmalade, cinnamon, nutmeg and salt. Spoon warm roasted chickpeas into marmalade mixture and gently coat. When all chickpeas have been coated, spread onto baking sheet in a single layer. Return to oven for 10 minutes.
6. Remove from oven and allow to cool for 10 minutes. Break up chickpea clusters and loosen any chickpeas from the baking sheet with spatula. Allow to cool completely. Store in an airtight container.

Yield 8 servings