

# Crunchy Spicy Chickpeas

## INGREDIENTS:

- 2 - 15oz cans of chickpeas, pat dry
- 2 tablespoons of *D'Olivo Cilantro & Roasted Onion Olive Oil*
- 1 teaspoon of Kosher salt
- 1 1/2 tablespoons of *D'Olivo Cayenne Fused Olive Oil*
- 1 lemon (zest)
- 1/2 teaspoon of dried oregano

## DIRECTIONS:

Toss chickpeas in the *D'Olivo Cilantro & Roasted Onion Olive Oil* and salt. Spread onto 2 baking sheets and roast at 400 degrees Fahrenheit until crispy (about 40 min).

In a skillet, heat the *D'Olivo Cayenne Olive Oil* with the lemon zest and dried oregano over low heat for about a minute. Toss with chickpeas. Season with salt.

*D'Olivo*

DOLIVOPYBUS.COM

509.888.7380