**Crunchy Roasted Chickpeas**

2 cans chickpeas

Olive oil

Kosher salt

Additional seasonings (optional)

Drain the chickpeas very well. Pat them dry.

Toss the chickpeas with olive oil.

Place the chickpeas on a cookie sheet, one layer thick.

Bake at 400oF for 20 to 30 minutes, shaking the chickpeas every 10 minutes.

Sprinkle with seasonings while still hot.

Store in sealed jar after the chickpeas have cooled.

https://www.youtube.com/watch?v=GlMbng-yzVM