

FOODIE ON CAMPUSSM

Your Inside Guide

Indian Spiced Roasted Chickpeas

Make a batch of these protein packed snacks before you head off to college!
Great for road trips or late night study sessions!

Ingredients:

- 1 can chickpeas, drained and pat dry
- 1 Tablespoon olive oil
- 2 T garam masala (Indian spice blend)
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder

Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with foil.
2. Coat chickpeas with oil and seasonings.
3. Place baking sheet in the oven and bake for 30 minutes or until crispy. Enjoy!