

## Spicy Chili Roasted Chickpeas

*Yield: approximately 42 - ½ cup servings*

### **Ingredients:**

- 2, #10 cans low sodium garbanzo beans (USDA #100360)
- 1/4 cup + 2 tsp. ground cumin
- 1/4 cup + 2 tsp chili powder
- 2 tsp. cayenne pepper
- nonstick cooking spray

### **Directions:**

1. Preheat oven to 400°F.
2. Drain and rinse the garbanzo beans and lay flat on a paper towel to dry. Once dry, place the beans in a bowl and spray the beans with nonstick cooking spray until well-coated; then spray two sheet pans thoroughly with the nonstick spray.
3. Add the remaining ingredients to a bowl and toss together until the beans are well-coated with the seasonings.
4. Spread the beans onto two sheet pans for 42 servings in an even layer, making sure that they are spread out evenly.
5. Roast in the preheated oven for 45 minutes, turning once or twice during cooking, or until crispy.
6. Remove from the oven and allow to cool.
7. CCP: Cool the beans to 41° F or lower within 4 hours. Cover and refrigerate at 41° F or below until ready to use.
8. When ready to serve, portion with a #8 scoop (1/2 cup).

### **Crediting:**

½ cup roasted chickpeas = ½ cup bean/pea vegetable

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