

---

# Roasted Chickpeas with Zaatar

From a cooking class with Caroline C., Califrench Cuisine



## Servings: 6

NOTES: The Zaatar recipe makes more than you'll need for this recipe - make half a recipe if you don't think you'll use it for other things.

1. Spread rinsed and drained chickpeas on paper towels to dry for at least an hour.
2. Preheat oven to 400F. Line a rimmed baking sheet with parchment paper and place the chickpeas on the pan.
3. Bake in the center of the oven for about 45-50 minutes, stirring and rotating them every 10 minutes. Taste a chickpea to see if it's drying enough. If they're crunchy, they're done, but they should be crunchy all the way through. Do not over bake, however. Taste as you go.
4. Remove from oven and remove any loose skins that have broken loose during roasting.
5. Place hot chickpeas in a bowl and drizzle with the oil, Zaatar and salt. Serve hot or warm.

28 ounces chickpeas, canned, rinsed and drained

2 tablespoons extra virgin olive oil

3 tablespoons Zaatar (see recipe below)

1/2 teaspoon salt, plus a little

### ZAATAR:

1/4 cup sumac

2 tablespoons dried thyme

1 tablespoon sesame seeds, roasted

2 tablespoons dried marjoram

2 tablespoons dried oregano

1 teaspoon sea salt

---

*Per Serving (excluding unknown items): 197 Calories; 6g Fat (27.1% calories from fat); 7g Protein; 30g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 575mg Sodium. Exchanges: 2 Grain(Starch); 1 Fat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**