

Salt and Vinegar Roasted Chickpeas



Makes 3 servings

Ingredients

- 1 can chickpeas, drained and rinsed
- 2 1/2 cups white vinegar
- 1 teaspoon olive oil
- 1/2 teaspoon salt or more to taste

Directions

- Place the chickpeas and vinegar in a medium saucepan. Add a dash of salt. Bring the vinegar to a boil and cook for about 30 seconds. Remove from the heat. Cover the pan and let the chickpeas soak in the vinegar for 30 minutes.
- Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
- Drain the chickpeas in a colander, discarding the vinegar.
- Transfer the chickpeas to the baking sheet and drizzle them with the oil. Rub the oil into the chickpeas. Sprinkle with salt.
- Bake for 20 minutes. Shake the pan gently to move the chickpeas around and bake for another 10-15 minutes until golden and lightly charred.