

# Crunchy Sriracha and Lime Roasted Chickpeas

Prep Time: 5 minutes  
Cook Time: 45 minutes  
Total Time: 50 minutes

Yield: Makes 3 Servings

## Ingredients:

- 1 1/2 Tbsp Melted Coconut Oil (or Olive Oil)
- 1 1/2 Cups Pre-Cooked Drained and Rinsed Chickpeas (Canned is perfectly fine)
- 2-3 Tbsp Sriracha Sauce
- 1-2 Tbsp Fresh Squeezed Lime Juice
- Dash of Salt (Optional)
- Lime Zest (Optional)

## Directions:

1. Pre-heat oven to 425F.
2. In a bowl mix all ingredients together (aside from lime zest) and coat chickpeas evenly.
3. Using a baking stone, not stick baking sheet or parchment covered baking sheet evenly spread out your chickpeas in a single layer.
4. Bake for 45 minutes (or until chickpeas golden and crispy) stirring once half way through.
5. Remove from oven and serve on their own, on top of a salad or in soup.

DAMY Members - See your portion sizes for chickpeas in your program. You can use chickpeas for a snack option, lunch and dinner (remember - not all in the same day).

<http://www.damyhealth.com/2015/02/crunchy-sriracha-and-lime-roasted-chickpeas/>

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