

Spiced AirFried Chickpeas

Jacob · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

55 mins

Description

Great for a quick snack or take them with you to eat along the way

Ingredients

- - 1 (15 ounce) can chickpeas
- rinsed and drained - 1 tablespoon nutritional yeast - 1 tablespoon olive oil - 1 teaspoon smoked paprika - 1 teaspoon granulated garlic - ½ teaspoon salt - 1 pinch cumin

Instructions

1. Spread chickpeas on a double layer of paper towels
2. cover with another layer of paper towels
3. and let dry for 30 minutes. Preheat air fryer to 355 degrees F (180 degrees C). Combine dry chickpeas
4. nutritional yeast
5. olive oil
6. smoked paprika
7. garlic
8. salt
9. and cumin in a bowl; toss to coat. Add chickpeas to the air fryer and cook until crispy
10. 20 to 22 minutes
11. shaking them every 4 minutes.