

Crispy Chick Peas

Vegetable oil cooking spray
2 (15- ounce) cans chickpeas, rinsed and drained
2 Tablespoons extra virgin olive oil
2 teaspoons smoked salt



Position an oven rack in the center of the oven and preheat the oven to 350 degrees F. Spray a baking sheet with vegetable oil cooking spray.

Put the chickpeas on a clean kitchen towel or several sheets of paper towel and dry thoroughly. In a medium bowl, toss the beans with the olive oil to coat. Sprinkle the smoked salt and toss again. Arrange the beans in an even layer on the prepared baking sheet.

Bake, shaking the pan halfway through the baking time, until the beans are crunchy, 50 minute to 1 hour. Let cool for at least 1 hour; the beans will become crunchier as they cool.

These are best eaten within 1 day.

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