

Fried Chickpeas

For the crispiest results, dry the chickpeas before frying.

2 teaspoons smoked paprika
1 teaspoon cayenne pepper
6 Tablespoons extra-virgin olive oil
2 15-ounce cans chickpeas, rinsed, drained,
patted very dry
Kosher salt
2 teaspoons finely grated lime zest



Combine paprika and cayenne in a small bowl and set aside.

Heat oil in a 12" skillet over medium-high heat. Working in two batches, add chickpeas to skillet and sauté, stirring frequently, until golden and crispy, 15–20 minutes. Using a slotted spoon, transfer chickpeas to paper towels to drain briefly. Place in a medium bowl. Sprinkle paprika mixture over; toss to coat. Season to taste with salt. Toss with lime zest and serve.