

Crispy Spiced Chickpeas

1 tsp smoked paprika

1/2 tsp sugar

1/2 tsp salt

1/4 tsp ground pepper

1 cup light extra virgin olive oil

2 cans chick peas (15oz)

Rinse chickpeas and spread on towel to dry. Combine spices and set aside. Heat oil in dutch oven over high heat until around 350 degrees. Add chickpeas and cook until deep golden brown and crisp, stirring occasionally, 12 to 15 minutes. Test for doneness by removing a few peas, let cool slightly and taste. They should be crisp. If not, cook for a few more minutes. Remove chickpeas from oil and drain on paper towels. Toss with spices.