

Raciones para 1

200 g
Boiled chickpeas

Extra virgin olive oil

1
Garlic clove

Spicy paprika

Thyme

Lemon zest

Flake salt

- 1 Drain the chickpeas in a large colander and place them in some absorbing cooking paper. This is very important, because we will fry them later and water plus hot oil can be a funny combination.
- 2 Fry the chickpeas with olive oil, add some thyme twigs and a garlic clove. Cover with a lid and be careful, some chickpeas may splatter.
- 3 You will know the chickpeas are ready when they stop to pop, like popcorn, and they are golden brown. Drain the oil as much as you can.
- 4 Sprinkle some paprika all over them before serving, some salt flakes, a thyme twig and half lemon zest.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/garbanzos-crujientes-con-pimenton/>

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