Chickpeas snack

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/en/receta/garbanzos-crujientes-con-pimenton/