

*"Tastier with your touch
from iftar to suhoor .."*



Pizza Roasted Chickpeas

INGREDIENTS:

- 2 cans of California Garden Chickpeas, drained and dried
- 2 Tbsp olive oil
- 1 tsp oregano
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp pepper
- 4 Tbsp tomato paste
- 1 cup mozzarella, shredded
- ½ cup fresh basil, chopped

PREPARATION:

- Preheat oven to 400°F (204°C).
- In a large bowl, Toss together the chickpeas with oil, oregano, garlic powder, salt, and pepper.
- Spread onto a rimmed baking sheet. Bake for 15 minutes, or until slightly crispy.
- Remove from oven and add tomato paste, mozzarella, and basil, mixing together on the baking sheet using a spatula.
- Put it back in the oven for 5 minutes, or until cheese is melted
- Serve warm by itself, as a salad topper, in a sandwich, or alongside eggs!



Serving size
4-6 across



Preparation Time
50 Min



Visit our Instagram page for the full video of recipe and other quick and tasty recipes