



Vegan Chickpea & Nut Snack

Ingredients

1/2 can drained chickpeas
4 tbsp olive oil
1/2 tsp salt
300g nut mix
1/2 tsp chilli powder
1/2 tsp ground cumin
Pinch cayenne pepper
Extra salt

Directions

1. Preheat oven to 170°C.
2. Drain, rinse, and pat chickpeas dry.
3. Toss chickpeas with olive oil and salt; spread on a baking tray.
4. Bake for 20 minutes, then cool.
5. Toss nuts with 1 tbsp olive oil; spread on lined tray.
6. Bake for 4 minutes, shake tray, bake for another 3–4 minutes more; cool.
7. Combine chickpeas and nuts, toss with spices and season.
8. Enjoy!

Tip: The Chickpea and Nut Snack will keep in a sealed container for 1-2 weeks.

