

Spicy Chickpeas

- 1 T olive oil
- 1 onion finely chopped
- 1 t ground coriander
- 1/2 t ground cumin
- 1/4 t turmeric
- 1/8 t cayenne
- 1 19 oz can of chickpeas
- sea salt & pepper
- 1 fresh lemon, juiced
- 1 small handful chopped cilantro

Optional Toppings

cashews, roasted peanuts, raisins, banana slices, yogourt, coconut slivers, tiny cucumber cubes

Saute onion, medium high, until browned. Add Indian spices, cooking for 1 minute longer. Add chickpeas, salt and pepper until warmed. Add cilantro and lemon juice. Serve warm or room temperature. Goes well with rice. Garnish as desired to alter flavour and texture or to bring down the heat. Easy lunch, snack or side dish.

Jittery Cook