Seasoned Roasted Chickpeas

Ingredients
2 15-ounce cans chickpeas, rinsed, drained and dried well
3 tablespoons olive oil
2 teaspoons paprika
1/2 teaspoon ground cumin
1/2 teaspoon curry powder
3/4 teaspoon kosher salt
1 tablespoon freshly-grated lemon zest
1 teaspoon fresh rosemary, chopped
1 teaspoon fresh thyme, chopped

Directions
Preheat the oven to 425°F.

Pour well-dried chickpeas onto a rimmed baking sheet and roast for 10 minutes. Remove pan from oven and use a spatula to loosen up any chickpeas that are sticking to the bottom of the pan. Roast for another 10 minutes, or until chickpeas begin to crisp up. To test for readiness: don't rely on a change of color. When the chickpeas turn brown they've become burned. Instead, check with the press of a finger: you want them to be slightly crisp on the outside but still soft on the inside.

While the chickpeas are roasting, combine the olive oil, paprika, cumin, curry powder, salt, lemon zest, rosemary and thyme in a medium mixing bowl. Transfer the roasted chickpeas to the bowl and carefully toss them in the mixture until well coated. Return to the baking sheet and roast another 4-5 minutes. Once out of the oven, allow them to cool for 2-3 minutes; serve warm.