



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Roasted Curry Chickpeas with Herb Yogurt

Makes 2 cups of Roasted Chickpeas

Ingredients

- 2 cups cooked chickpeas, drained and rinsed
- Extra-virgin olive oil
- Sea salt
- A pinch of Paprika, curry powder, or any desired spices.

For Herb Yogurt

- 1 cup Greek yogurt
- ½ cup of chives
- 1/3 cup of parsley
- 2 garlic cloves
- Salt and Pepper to taste
- 1 tbsp olive oil

Preheat the oven to 375 F.

Open the can of chickpeas and rinse and drain. Leave the chickpeas out for a couple minutes to dry or pat them dry.

Once the chickpeas are dry, place them in a large bowl and add in just enough olive oil to coat the chickpeas.

Then add in the sea salt and any desired spices. I love to use curry powder

Roast in the oven for about 15-20 minutes, or until crispy.

For the Herb Yogurt

For this sauce, you can either chop everything up by hand and mix it all in a bowl, or you can add it all into a food processor for a smoother green sauce.