

# Cheesy Herb Roasted Chickpeas

1 15 oz. can unsalted chickpeas, rinsed and drained on paper towels  
2 Tbsps. Olive oil  
2 Tbsps. Nutritional Yeast  
1 tsp crushed rosemary  
1 tsp dried thyme  
1 tsp dried oregano  
1 tsp dried marjoram  
1/2 tsp onion powder  
1/2 tsp garlic powder  
salt and pepper to taste

Preheat oven to 400 and line a baking sheet with parchment paper. Pat chickpeas dry. Mix all ingredients in a bowl until chickpeas are well coated. Spread evenly over the baking sheet and roast 20 minutes. Toss them around and bake another 10-15 minutes until golden and crispy.



Recipe by Mishelle Knuteson