

Crunchy Chile-Roasted Chickpeas from Arabiyya

قضامة

Makes about 1 cup | 15 minutes prep + 45 minutes cook time (plus bean cooking time)

“Texturally, the crunchy surface of roasted chickpeas yields a soft interior. They’re a perfect vehicle to deliver the addictive taste trifecta of salt, sour, and heat. These treats used to come mixed into the nut and seed assortments my mother bought from the Arab markets, where we stocked up on staples. I’d sort through the packets, picking out every last chickpea. I could never get enough of them. Once the chickpeas are boiled, this dish comes together with about 5 minutes of prep and 40 minutes of baking.” – Reem Assil

For Chile-Spice Mix:

**1 tablespoon + 1 teaspoon
whole coriander seeds**

**2 teaspoons whole cardamom
seeds (about 17 pods)**

2 teaspoons whole cumin seeds

**6 tablespoons Aleppo pepper
(we used Burlap & Barrel Silk
Chili)**

2 teaspoons kosher salt

**2 teaspoons dried lime
or sumac**

½ teaspoon ground cinnamon

For Crunchy Chile-Roasted Chickpeas:

1 cup chickpeas*

1 tablespoon olive oil

1 teaspoon lemon juice

1 teaspoon kosher salt

2 teaspoons Chile-Spice mix

Chile-Spice Mix Step 1 Toast the coriander, cardamom, and cumin in a dry pan over medium heat until fragrant, 2 to 3 minutes. The spices will begin to dance around in the pan when they are close to being done. Be careful not to let them burn. Once they are slightly darker in color and fragrant, remove them from the pan and let cool completely.

Step 2 Then grind them to a coarse powder in a spice grinder or mortar and pestle. Mix with the Aleppo pepper, salt, dried lime or sumac, and cinnamon.

Chickpeas Step 1 If using dried chickpeas, soak them overnight and boil until tender, 60 to 90 minutes. Drain thoroughly.

Step 2 Preheat the oven to 400°F. Line a sheet tray with parchment paper.

Step 3 Toss the chickpeas in the oil, lemon juice, salt, and spice mix until evenly coated. Spread on the prepared tray and bake until browned, 35 to 40 minutes, mixing every 10 minutes or so.

Step 4 Let cool completely. The chickpeas can be stored in an airtight container at room temperature for up to 1 month. To re-crisp this snack, pop them into a 350°F oven for about 10 minutes and allow them to cool.

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