

Bombay-style Chickpea Snack

Serves 8 as a snack



Ingredients (allergens in bold)

- 2 x 400g can chickpeas
- 25ml rapeseed oil
- 1 tsp caraway seeds
- 1 tsp **mustard** seeds
- 1 tsp salt
- 1 tbsp curry powder
- 6 tbsp unsalted **peanuts**
- 2 tbsp raisins

Method

1. Heat the oven to 200°C Gas 6.
2. Drain the chickpeas and pat dry with a clean teatowel to remove as much moisture as possible. Tip them onto a baking tray, toss with oil, seeds and salt and roast for 15 minutes until golden brown.
3. Sprinkle on the curry powder, peanuts and raisins, combine well then roast for another 10 minutes.
4. Allow the mix to cool on the baking tray and then store in a clean jar with a lid.



Equipment

- sieve or colander
- clean tea towel
- baking tray (with raised sides)
- spoons

Recipe notes and tips

- Serve as a treat for Diwali or any time when you want a spicy snack
- Dried cranberries or chopped dried apricots would work well instead of the raisins
- Leave out the peanuts if you have a nut allergy
- Add chilli flakes to spice it up a bit!