

Airfryer Crispy Chickpeas

Prep 2 mins

Cook 15 minutes

Serves 2



Ingredients

- 400g tin chickpeas, drained
- 1 tbsp extra virgin olive oil
- ½ tsp salt
- 2 tsp paprika

Method

1. Place the drained chickpeas onto paper towel or a tea towel and pat until dry. Place dried chickpeas in a bowl and drizzle with olive oil, season with paprika and salt. (Or whatever seasoning you like)
2. Cook in the air fryer for 10-15 minutes on 180 or until crispy.