**Simply Crunchy Chickpea**

By Jeanne Schumacher

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Where have these been all my life? Make a lot. These will get eaten very quickly.

If any are left, you can toss on a salad for additional crunchiness.

**Ingredients**

* Vast amount of pre-cooked chickpeas or garbanzo beans, drained
* Onion powder
* Garlic powder

**Directions**

* Place in an air fryer and cook at 400 degrees F for 12-15 minutes.
* If cooking a lot of them, stop ½ way through and stir, then continue heating. May have to do it more than once.

**Notes:**

* To take this to the next level, add Berbere spice.
* This recipe works for any of your favorite spices. Be bold. Be brave and condiment well!
* Always keep garbanzo beans in the fridge. You can make hummus very easily.