CURRIED GARBANZO BEAN POPPERS

Ingredients:

1 15.5-ounce can garbanzo beans or chickpeas, drained and rinsed
1 teaspoon curry powder
2 teaspoons olive oil
1 teaspoon chopped cilantro

Directions:

1. Preheat oven to 425°F (218°C).
2. On a foil-lined sheet tray, mix together the garbanzo beans, curry powder and olive oil. Spread beans out in a single-layer to ensure each bean has enough space to get crispy.
4. Remove beans from oven and gently toss in the cilantro before serving warm.

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