

Popcorn Chickpeas

One 15-ounce can Chickpeas (Garbanzo Beans)
3 tablespoons olive oil
1 tablespoon coarsely chopped rosemary
1 tablespoon finely chopped garlic
 $\frac{3}{4}$ teaspoon kosher salt
Freshly ground black pepper

Drain and rinse the chickpeas in a strainer. Turn them out onto paper towels or a clean dish towel and pat them dry. Pour the olive oil in a large skillet over medium-high and toss in the chickpeas. Cook them for 5 to 7 minutes, shaking the pan often. They won't really brown, but they'll turn several shades darker, shrink a bit, and form a light crust. Pour the chickpeas back into the strainer to drain the excess oil and then return them to the pan. Lower the heat to medium and add the rosemary and garlic. Stir for another minute or two until the garlic begins to brown. Sprinkle with the salt and a few grindings of pepper. Toss again and pour them into a serving bowl. Serve warm.

An irresistible cocktail munch.

The Herb Kitchen by Jerry Traunfeld, Harper Collins, 2005, page 13.