

Crispy Air Fryer Chickpeas



Ingredients

- 1 can of chickpeas, drained and rinsed
- 2 tbsp olive oil
- 1 tbsp nutritional yeast
- 1/2 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder

Method

- In a large bowl, mix together chickpeas, olive oil, nutritional yeast, salt, garlic powder, and onion powder until well combined.
- Place the seasoned chickpeas into your air fryer at 180°C (356°F) for 10-15 minutes or until crispy, remembering to shake the chickpeas about halfway through.
- Store them in an open container at room temperature for up to a week.

