
CHICKPEA AND BLACK BEAN SNACK MIX

Ingredients:

- 15.5 ounces chickpeas (1 can, drained and rinsed)
- 15.5 ounces black beans (1 can, drained and rinsed)
- 1 teaspoon ground coriander (divided)
- 1 teaspoon smoked paprika (divided)
- 1 teaspoon cumin (divided)
- 1 teaspoon salt (divided)

Preparation:

- Preheat oven to 400 degrees F (200 degrees C).
- Place the chickpeas in one bowl, and the black beans in a second bowl.
- Place 1/2 teaspoon of each spice in each bowl.
- Toss to coat.
- Spread the chickpeas on one baking sheet and the black beans on a second baking sheet.
- Bake for about 25-30 minutes.
- Remove the black beans and continue to bake the chickpeas for another 15-20 minutes.
- Cool the beans and combine them for serving.

Recipe from: <https://dizzybusyandhungry.com/chickpea-black-bean-snack-mix/>