

Curried Chickpeas

Total time: 20 minutes plus cooling time

Servings: 4

1/2 C. diced onions

4 T. olive oil

1 t. turmeric

1 t. cumin

1 t. coriander

1/2 t. cayenne

2 15 oz cans chickpeas drained

2 t. chopped fresh cilantro

1 T. lemon juice or to taste

Saute the onion in the olive oil 6-8 minutes until crispy stirring frequently.

Add the turmeric, cumin, coriander, and cayenne and cook stirring constantly about 3 minutes.

Add the chickpeas, cilantro and lemon juice and continue to stir about 5 minutes. Add salt to taste.

Refrigerate at least 30 minutes.