## **Chocolate Chickpeas**

## **INGREDIENTS**

1 can of chickpeas30-50g chocolate of your choice1/2 tsp salt

## **METHOD**

- Preheat the oven to 175C
- Drain, rinse and pat dry the chickpeas
- Put on a non stick baking tray and bake for about 30 mins till crunchy
- Melt the chocolate in the microwave on a low setting so not to burn the chocolate. 30 to 60 seconds will do
  - Tip the chickpeas into the chocolate, mix well till completely coated
- Lay out on a sheet of parchment paper, sprinkle with salt and put in the fridge for about 30 mins till set.

Enjoy!