

Less than 1 hour

Serves 4

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Ingredients:

Spicy chickpeas:

- 2 Tbsp (30ml) olive oil
- 1 tsp (5ml) smoked paprika
- 1 tsp (5ml) masala
- ½ tsp (3ml) ground cumin
- 1 can (400g) chickpeas, rinsed and drained
- Salt and milled pepper

Marinated tomatoes:

- 1 punnet (350g) PnP mini plum tomatoes, quartered
- 3 Tbsp (45ml) olive oil
- 1 clove garlic, finely grated
- Handful fresh parsley, chopped
- Finely grated peel and juice (30ml) of ½ lemon
- Salt and milled pepper

For serving:

- 2 avocados, sliced
- Handful fresh basil

Method:

1. Preheat oven to 200°C.
2. Toss chickpea ingredients together in a roasting pan.
3. Roast for 30-40 minutes or until crispy (shake tray every 15 minutes or so for even roasting).
4. Toss marinated tomato ingredients together in a bowl, season and set aside for at least 10 minutes.

5. Arrange sliced avocados and marinated tomatoes on a platter.
6. Top with chickpeas and basil leaves, and serve immediately.