

Fried Chickpeas

- oil for deep frying (olive oil or canola oil)
- 1 rose garlic, lightly separated and still with its skins
- 1 yellow onion, julienned
- 15 ounces canned chickpeas, drained
- 1/4 pound potatoes, washed and unpeeled, sliced thin
- 8 to 12 sage and/or basil leaves
- salt
- chipotle powder or other spices

Heat the oil to about 385 degrees Fahrenheit.

Throw the garlic and onions into the oil.

After 1 to 2 minutes, add the chickpeas, potatoes, and the leaves from the herbs (be careful that the moist chickpeas don't make the oil splatter).

After 4 to 5 minutes, remove all from heat and drain on paper towels. Toss with salt and other spices to taste. Serve immediately.

Serves: about 8

Preparation time: 25 minutes

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