

HARISSA ROASTED CHICKPEAS WITH TAHINI YOGURT



PREP TIME

10 Minutes



COOK TIME

30-45 Minutes



SERVES

2



Ingredients

- 1 can (19 oz/540 mL) chickpeas, drained and rinsed
- 1 tbsp [Belazu Rose](#) harissa paste
- 2 tbsp olive oil
- [Sea salt](#)
- 2 large eggs, at room temperature
- 2 tbsp Greek yogurt
- 1 tsp Tahini
- Ground sumac or smoked paprika, for garnish
- Handful of chopped fresh mixed herbs (dill, parsley, cilantro)

Steps to Make

1. Preheat oven to 350 F. Spread drained chickpeas out on a baking sheet, and dry slightly with a paper towel, careful not to loosen the skins too much.
2. In a bowl, whisk together harissa paste and olive oil; add chickpeas and toss to coat with harissa-oil mixture. Turn out onto baking tray and season with salt.
3. Roast in preheated oven until golden brown, skins are starting to pop open and chickpeas are super crispy, about 30 to 45 minutes, stirring once or twice through the roasting time. Remove and cool completely.
4. Meanwhile, bring a pot of water to a boil. Gently place the eggs in the water. When the water comes back to a boil, reduce heat to a simmer. Simmer for 3 to 4 minutes. Remove eggs with a slotted spoon and place in a bowl of cold water to cool. Peel and slice in half.
5. Mix together yogurt and tahini; season with salt. To serve, place a spoonful of yogurt onto the plate. Top with crispy chickpeas and egg halves. Garnish with chopped herbs and sumac, if using.