Smoky Lemon Chickpea and Hazelnut Crunch

4 equal chilled snack containers, approximately 75-85 g each after roasting; 8 snack portions | Active 30 min | Cook 90 min | Total 195 min

Ingredients

• 400 g ready-to-eat canned chickpeas, drained and rinsed, weight before towel drying

• 20 ml olive oil, divided

• 100 g ready-to-eat roasted unsalted hazelnuts

• 3 g smoked paprika

• 4 g fine salt

• 4 g finely grated zest from a washed lemon

Set out

Oven, Digital scales, Colander and clean kitchen towels, Large mixing bowl, Baking tray with usable flat area of at least 40 × 30 cm, Small bowl, Cooling rack, Four shallow lidded food containers of at least 250 ml each, Food thermometer, Ice-packed cooler

Allergens

Tree nuts (Hazelnuts). Check labels and substitutions.

Make it

1. Heat the oven to 325°F (160°C). Drain and rinse the chickpeas, weigh 400 g, then spread them on clean towels and blot thoroughly. Roll gently to dry the creases; loose skins may be removed, but do not discard chickpeas.

2. Toss the chickpeas with 15 ml of the oil and 2 g of the salt. Spread in one layer on the tray. Bake for 70-80 minutes, shaking or stirring every 20 minutes. Cool several samples for 3 minutes and split them: the centers should be crisp rather than damp or pasty. If necessary, continue in 10-minute stages.

3. Mix the remaining 5 ml oil and 2 g salt with the paprika and lemon zest in the small bowl. Toss this through the chickpeas with all the roasted hazelnuts. Bake for 10 minutes more, watching the nuts and spices carefully. Use commercially ready-to-eat roasted nuts, not raw nuts assumed cooked by this brief finish.

4. Cool in a single layer on the tray for about 20 minutes, then divide the whole batch equally among four shallow containers. Refrigerate loosely covered for at least 60 minutes until 40°F (4°C) or colder, then close. The total assumes the initial 80-minute roast plus the 10-minute finish; extra drying or chilling extends it.

5. Carry cold and open close to serving. Each container supplies two snack portions. Do not add lemon juice, extra oil or a fresh garnish. If a cooled chickpea is still soft inside after extended drying, keep the mix refrigerated and describe it as roasted chickpeas rather than a crisp gift.

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Bring it

Date four shallow containers and include the ingredient list and use-within-24-hours instruction. Carry them in an ice-packed cooler; home crisping has not established room-temperature stability. Keep at 40°F (4°C) or colder in an ice-packed cooler and at the gathering. Count all time out of cold control during packing, transport and display together: no more than 2 hours, or 1 hour above 90°F (32°C).

Finish at the gathering

Ready to open, with no host oven required. Open small amounts near serving time; expect a roasted, slightly less brittle texture after chilling.

Make it yours

Bring it as a small winter snack gift for people who can refrigerate it immediately. For a picnic or a long unrefrigerated journey, choose the dry rye crackers instead.

Ingredient labels

Hazelnuts are intentionally included. Check the chickpea, nut and spice labels for other declared allergens or cross-contact. The almond variation changes the nut declaration.

A useful detail

The 195-minute plan allows 20 minutes to drain and dry, 90 to roast and finish, 20 to cool, at least 60 to chill and 5 to pack. Stirring overlaps the roast; total active work is about 30 minutes. Crispness is a quality check, not a home measurement of shelf stability. Chilling may soften the crunch, so make this close to the event.

Another way

Replace 100 g roasted hazelnuts with 100 g ready-to-eat roasted unsalted almonds; declare Almonds instead of Hazelnuts and keep the chilled short-life plan.

Use 1 g sweet paprika plus 2 g smoked paprika for a gentler smoke note. The full 3 g still goes in only during the final stage.

Keep it well

Keep at 40°F (4°C) or colder and use within 24 hours for best texture. This canned-chickpea mix is not intended for unrefrigerated gift storage or shipping.