

## CRISPY CHICKPEAS WITH YOGURT SAUCE AND NAAN

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*This makes a lot of appearances in the weeknight dinner rotation because it's flavorful and healthy—but mostly because 90 percent of the ingredients have long shelf lives so it's always there for me.*

**SERVES 4**

**5 tablespoons vegetable oil**  
**2 14-ounce cans chickpeas (garbanzo beans), drained, rinsed, and dried completely**  
**2 tablespoons finely minced onion**  
**¼ teaspoon cayenne**  
**½ teaspoon garlic powder**  
**¾ teaspoon smoked paprika**  
**kosher salt and freshly ground pepper**  
**¾ cup plain yogurt (whole, nonfat, low-fat, any kind)**  
**¼ teaspoon garam masala**  
**small squeeze of fresh lime juice (about 1 teaspoon)**  
**1½ teaspoons good-quality olive oil**  
**¼ teaspoon Sriracha sauce, plus more for serving**  
**4 individual whole wheat naan breads**  
**tamarind chutney, for serving (optional)**  
**handful of chopped fresh mint or cilantro leaves, or both**

- Add the vegetable oil to a cast-iron skillet set over medium-high heat. When the pan is hot but not smoking, add the chickpeas (in batches, if necessary, or use a large skillet—you want a single layer of chickpeas on the pan's surface). Fry for about 15 minutes, tossing every 5 minutes, adding the onion during the last 5 minutes. Remove with a slotted spoon to a paper-towel-lined bowl. Once all chickpeas are fried and drained, remove paper towel, then add the cayenne, garlic powder, and paprika along with salt and pepper to taste. Toss.
- While the chickpeas fry, in a small bowl whisk together the yogurt with the garam masala, lime juice, olive oil, and Sriracha. Season with salt and pepper.
- Toast the naan and serve with chickpeas, yogurt, chutney, Sriracha, and fresh herbs.

