CRISPY CHICKPEAS WITH YOGURT SAUCE AND NAAN

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
- ¼ 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
- ½ 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.