

CRISPY MOROCCAN CHICKPEA, RED PEPPER AND CHILI FLATBREAD PIZZA



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By Food lovers recipes

CRISPY MOROCCAN CHICKPEA, RED PEPPER AND CHILI FLATBREAD PIZZA

Serves 2

1 x tin chickpeas, drained, rinsed and dried

2 tsp olive oil plus 1 T olive oil for frying

$\frac{1}{2}$ tsp cinnamon

$\frac{1}{2}$ tsp salt

extra salt for seasoning

freshly ground black pepper for seasoning

$\frac{1}{2}$ tsp ground ginger

$\frac{1}{2}$ tsp ground coriander

$\frac{1}{2}$ tsp garlic powder (I used half tsp crushed garlic)

pinch ground cardamom

1 sweet red pepper, sliced

$\frac{1}{2}$ red onion, sliced

3 cayenne chilies, chopped and de-seeded

plain yoghurt

1 or 2 naans or flatbreads

Preheat oven to 200°C.

Toss chickpeas with olive oil. Spread on a small, rimmed

baking sheet and cook for 15 minutes. While they cook, whisk cinnamon, half tsp salt, garlic powder, ground ginger, coriander and cardamom together in a small dish. After the chickpeas have cooked for 15 minutes, remove and toss in spice rub. Place back in the oven and cook another 15-20 minutes or until crisp. (They will crisp up more as they cool and back a second time, so don't get them TOO crispy.)

Bake the naan or flatbread as instructed.

Fry the red onion slices, red pepper and chili in a tablespoon olive oil and season with extra salt and the pepper until just softened.

Top naan or flatbread with yogurt and spread evenly over.

Top with red onion, pepper and chili relish.

Top with chickpeas.

Garnish with fresh chopped coriander if you feel like it.

Recipe posted by Angela Landsberg

Photo: Angela Landsbert