

Sheet Pan Chickpea Chicken

Servings: 4

Prep Time: 5min

Cook Time: 30min

Ingredients

- 440g can chickpeas, rinsed
- 450g sweet peppers
- 2 tbsp. hot chilli pepper paste
- 4 small skin-on chicken legs (about 1kg)
- Chopped coriander, for serving



Directions

1. Heat oven to 200°C. On large rimmed baking sheet, toss chickpeas and peppers with 1 tablespoon oil, 1/4 teaspoon each salt and pepper.
2. In small bowl, whisk together chilli paste and 1 tablespoon oil. Rub chicken with chilli mixture. Nestle among chickpeas and peppers and roast until chicken is golden brown and cooked through, 20 to 25 minutes.
3. Toss with coriander before serving