

CRISPY CHICKPEA AND CAPER SPAGHETTI

(slightly adapted from Real Simple)

3/4 pound spaghetti
1 can chickpeas (15 ounce) rinsed and patted dry
1/2 cup panko bread crumbs
1/4 cup capers, drained
1/4 cup olive oil (I probably used a little less)
1/2 teaspoon ground coriander
salt and black pepper
1/4 cup minced cilantro leaves
2 tablespoons lemon juice

Heat oven to 400° F. Combine the chickpeas, panko, capers, oil, coriander, and 1/2 teaspoon each salt and pepper on a rimmed baking sheet. Roast, tossing once, until crispy, 18 to 22 minutes.

While the chickpeas are roasting, cook the pasta in plenty of salted boiling water. Once the pasta is cooked, drain it and return it to the pan.

Add the chickpeas, cilantro, and lemon juice to the pasta and toss to combine.