ROSEMARY BAKED CHICKPEAS

Ingredients:

- 1 pound dried chickpeas soaked in water and salt overnight with skins on (or four 15-ounce cans, drained)
- 1 bulb garlic, core removed
- 1/2 cup fresh rosemary leaves, stems removed
- 5 small red onions, thinly sliced
- 3 tablespoons extra-virgin olive oil, plus more for serving
- 2 tablespoons brown sugar, maple syrup, or honey.
- Juice of 2 lemons, plus zest
- Salt and pepper (optional)

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INSTRUCTIONS

1. Preheat oven to 450 degrees.
2. If using dried chickpeas: Bring 6 cups water to a boil. Pour boiling water over chickpeas so the beans are just covered. Soak for 1 hour. Drain chickpeas from soaking water; boil in new water for about 20 minutes until soft.
3. If using canned chickpeas, start here: Drain and then transfer chickpeas to a clay pot or heavy baking dish.
4. Add garlic and rosemary leaves; stir to distribute.
5. Using your hands, massage onions with extra-virgin olive oil until slightly softened.
6. Add onions and brown sugar/maple syrup/OR honey to the chickpeas, mix to combine.
7. Cover the pot with foil and bake for one hour; remove cover and bake for another 30 minutes uncovered. Stir from time to time if onions are burning.
8. When finished, top with drizzle of olive oil, freshly squeezed lemon juice, and lemon zest. Season with salt and pepper to taste.