Roasted Chickpea Gyros

**Ingredients**

1 (15 ounce) can chickpeas  
1 tablespoon olive oil  
1 tablespoon paprika  
1 teaspoon ground black-pepper  
1/2 teaspoon cayenne pepper  
1/4 teaspoon salt  
4 pita flatbreads  
1 cup tzatziki  
1/4 red onion  
2 lettuce leaves (chopped)  
1 tomato (sliced)

**Directions**

1. Pat dry chickpeas with paper towel, removing any skins that may come off.  
2. Gently toss chickpeas with oil, paprika, black pepper, cayenne pepper, and salt.  
3. Spread chickpeas onto a greased rimmed baking sheet and roast at 400°F for about 20 minutes.  
4. Spread some tzatziki onto one side of the pita, then sprinkle in 1/4 of the chickpeas and veggies. Fold in half and enjoy!

*Makes 4 servings*

*Nutrition information per serving (1 gyro):*

- 331 calories, 12g fat,  
- 11.5g protein  
- 45g carbohydrates, 575mg sodium