# Chickpeas

Servings: 4 cups

Ingredients:

- 2 cup dried chickpeas
- Water to cover
- 2 tsp salt or to taste

Directions:

1. Place chickpeas in bowl, cover with water 2-3 inches above beans, and let soak overnight or 8 hours.
2. Drain beans, place in instant pot and cover with fresh water just to cover beans.
3. Add salt
4. Place lid on instant pot and close vent.
5. Cook on manual, high, with vent closed for 40 minutes. Allow pressure to come down naturally.

Note:

You can cook beans on the stove in a large pan. You will need to put enough water to cover beans by about 2 inches above beans. Place lid on pan. Bring beans to boil, reduce heat and simmer for about 2 hours or until beans are tender.