## WHOLE FOODIE CHALLENGE – OH SHE GLOWS REVIEW LIST

RECIPE: Salt and Vinegar Chickpeas

CATEGORY	SCORE/COMMENTS
Ingredients	SCORE: 5/5
How easy were the ingredients to find? Did I have on hand already?  Are ingredients transferable to other recipes?  Were the ingredients easy to cook and prepare?	Super easy to find, I had them on hand already – and can be easily used for other ingredients (aka the hummus coming up!)
Preparation	SCORE: 3/5
How easy was the recipe to follow and prepare ingredients? Were there steps missing, or not well explained?	Preparation was easy enough, and steps were well explained. I could have baked the peas a lot longer however
Cost	SCORE: 5/5
Was the item fair in price? Were there ingredients that could have been swapped for cheaper ingredients?	Very low in price, and I can see that you can swap the flavors easily with the baked chickpeas
Time	SCORE: 3.5/5
Did it take the amount of time indicated?  Was it time consuming?  Did it take only one day to prepare?	Took a bit of time – but not a lot. I would double this recipe next time so that it takes less time overall. Beans need prepping if making from scratch
Appearance	SCORE: 3.5/5
Did the end product look appealing?  Did it have a good smell?	Great appearance, and the smell is very strong in the house! So you must like vinegar!
Taste/Flavor	SCORE: 4/5
How did finished recipe taste?	Such a good flavor, at first it doesn't seem
Did flavors require modifying?  Was there a secondary person to take a taste test? ;)	strong but it sits in your mouth as you eat it. I had several people try them and enjoy them as well. Again, must be a SV fan!
Texture	SCORE: 3.5/5
Was there a good amount of texture in the meal? Were their competing elements that distract from the recipe?	This goes back to the baking, I liked them better with an additional 20 mins in the oven for extra crisp
Satiety Level	SCORE: 5/5
Did I feel fulfilled at the end of the meal?  How long was it after eating the recipe until I had to eat again?	Very filling – great snack
Nutrition	SCORE: 4/5
How much of the daily recommendations of protein/fat/carbohydrates were in the meal? Were there any high allergens in the meal? Any ingredients that could be omitted?	Pretty good for overall balanced snack, the carbohydrates are slightly high (63%) but not bad – great post workout. Pretty low allergen snack as well
Longevity	SCORE: 5/5
Could this item be made into a leftover?  If so, how does it taste the next day, the day after?  Are there certain instructions that need following (ie. keep in freezer?)	Yes, these last a long time in a mason jar, several weeks in fact (I have made before)

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**OVERALL SCORE:** 41.5/50 (A-)

