



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Chickpea Fritters –

7 tbl. extra-virgin olive oil
1 onion, finely diced
2 tbl. sesame seeds
1 tbl. ground cumin
Pinch of cayenne
1 can (15 ½ oz.) chickpeas, rinsed and drained
2 tbl. freshly squeezed lemon juice
1 large egg white
1 tsp. kosher salt, plus more for seasoning
5 tbl. all-purpose flour
Tzatziki Sauce, for serving

1. In a medium sauté pan, heat 3 tbl. oil over medium heat. Add onion; cook, stirring, until soft and translucent, about 3 minutes. Add sesame seeds, cumin, and cayenne; cook, stirring, until the sesame seeds have begun to brown lightly and the spices are very fragrant, about 2 minutes; set aside.

2. In a food processor, combine chickpeas, lemon juice, egg white, salt and 1 tbl. oil. Pulse several times to form a semi smooth paste. Transfer to a large bowl; stir in onion mixture. Fold in flour until just combined. Using your hands, form batter into 1 ¼ inch patties, each about ½ inch thick.

3. In a 12 inch sauté pan, heat 2 tbl. oil over medium-low heat. Cook half the patties, without flattening, until golden brown, about 3 minutes per side. Transfer patties to a paper- towel-lined plate and season with salt. Repeat with remaining patties and tablespoon of oil. Serve immediately with Tzatziki Sauce.

Credit: Martha Stewart Living