

# Copycat Saffron Falafel

## INGREDIENTS

- 1 lb. chickpeas, soaked overnight
- 1 Tbsp Baking Powder
- 1 Cup All-Purpose Flour
- 1 Large Onion, cut into 8 pieces
- 1/4 Cup Parsley, chopped
- 1/3 Cup Cilantro, chopped
- 10 Cloves Garlic
- 1 1/2 Tbsp Kosher Salt
- 1/2 tsp Cayenne Pepper
- 1/2 tsp Black Pepper
- 1 Tbsp Cumin, ground
- 1 1/2 tsp Coriander, ground

## RECIPE

**What You'll Need: A food processor, pan for frying and 24 hours to soak the chickpeas.**

1. Soak 1 lb. package of chickpeas overnight
2. In a food processor, combine chopped onion pieces, parsley, cilantro, garlic cloves, salt, pepper, cumin, coriander and cayenne. Pulse until a fine mixture.
3. Drain the chickpeas and add to the food processor.
4. Pulse ingredients until finely chopped.
5. Once sufficiently chopped, transfer to a mixing bowl.
6. Add flour and baking soda and mix together until combined.
7. Allow to rest for ten minutes.
8. Portion falafel "dough" into 1 1/2 inch balls and flatten using hand or spatula.
9. Using a skillet, add enough vegetable oil to come up the side 1/3 inch. Heat over medium heat until oil reaches 325 degrees.
10. Pan fry falafel until golden brown on both sides (approximately 2.5 minutes per side)
11. Enjoy! Serve on a pita with romaine lettuce, tomatoes and tzatziki sauce.