

Vegan Falafel



Simple, Easy, & Delicious !

RECIPES ARE CURATED BY JOHNSON
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Vegan Falafel

PREP TIME: 10 MIN

COOK TIME: 20

SERVINGS: 4

Ingredients

- 1 cup canned chickpeas, drained and rinsed
- 1/4 cup onion, chopped
- 2 Garlic cloves
- 1/4 cup cilantro
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 teaspoon pepper
- 1/2 teaspoon salt
- 1/4 cup oat flour
- Bread crumbs, as needed

Directions

1. Preheat the oven to 350 degrees.
2. Add all ingredients (except bread crumbs) to a food processor. Process until well incorporated. (If you don't have a food processor, mash with a fork until smooth).
3. Shape into small balls. Flatten into discs and coat with breadcrumbs.
4. Bake in the oven for 20 minutes.
5. Serve with warm pita bread and tzatziki sauce.