

Falafel

Ingredients

- 2 cups dried chickpeas
- ½ teaspoon baking soda
- 1 cup parsley
- ¾ cup cilantro
- ½ cup dill
- 1 small onion, quartered
- 7-8 garlic cloves, peeled
- 1 tablespoon ground black pepper
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon cayenne pepper
- 1 teaspoon baking powder
- 2 tablespoons toasted sesame seeds
- salt

Instructions

1. Soak dried chickpeas and baking soda in water overnight. Drain and pat dry before use.
2. In a food processor, combine chickpeas, herbs, onion, garlic, and spices. Process until well combined.
3. Transfer mixture to a container, cover tightly, and refrigerate for at least 1 hour (up to overnight).
4. Just before frying, stir baking powder and sesame seeds into the falafel mixture.