

Easy Falafels

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Prep time: 24 hours 10 mins Cook time: 10 mins Total time: 24 hours 20 mins Serves: 15 falafels

Ingredients

- ½ pound dried chickpeas, thoroughly washed and picked over for small stones. Let soak for 24 hours and drain well before using.
- ¼ cup onion, diced
- ¼ cup plain bread crumbs (I use panko)
- 3 whole fresh cloves garlic
- 1½ tsp ground cumin
- 1¼ tsp kosher salt
- ½ tsp baking powder
- ⅓ cup fresh cilantro leaves
- ⅓ cup fresh flat leafed Italian parsley
- 1 whole egg
- oil for frying (I use olive oil)
- optional accompaniments: tzatziki sauce, tahini sauce, pickled vegetables, pita bread, and favorite salad fixings (I make a big Greek salad)

Instructions

1. Using a food processor, combine all ingredients, except whole egg, and grind for about 30-40 seconds or until mixture is just evenly chopped up. Add 1 egg and blend again until mixture is finely chopped.
2. Put 2 inches of oil in a 8 or 10 inch cast iron skillet or heavy bottomed fry pan and heat over medium heat until it reaches 360F degrees. Using your hands and a spoon, shape 1-2 tablespoons of the dough into a slightly flattened round circle. Fry in the hot oil until brown on both sides (about 3-4 minutes each side). Drain on a wire rack or paper towels. Serve warm or at room temperature with tzatziki sauce, tahini sauce, pickled vegetables, pita bread, and/or your favorite salad fixings.
3. **Uncooked falafel dough can be stored, in a covered container, in the refrigerator for up to 2 days. Use as needed.
4. Enjoy!

Recipe by at <http://www.tastyeverafter.com/easy-falafel/>