

Chickpea Fritters

(Revithokeftedes)

Greece's version of the Falafel.

Ingredients:

1½ cups Chickpeas, soaked in water overnight
1 Onion, chopped
¾ cup Flour
2 Garlic cloves, pressed
1 tbsp Olive oil, plus extra for frying.
1 tsp Thyme
1 tsp Oregano
1 tsp Parsley
Salt + Pepper

Directions:

Add chickpeas to pot and fill with water so chickpeas are submerged.
Simmer for 60 minutes, or until tender.
About 15 minutes before the chickpeas are to be done, add some oil to pan, add garlic and onions, sauté for 5 minutes, or until soft.
Once done, empty onto plate to allow cooling, set aside.
When chickpeas are done, empty into strainer. Run cold water over to stop cooking.
Place chickpeas, onion/garlic mixture, olive oil, thyme, oregano, parsley, salt, and pepper in food processor. Puree until paste is formed.
Add 1-2 tbsp of flour as needed if too wet.
Heat pan with olive oil for frying.
Taste to make sure all flavors are to your preference, add accordingly.
Add some flour to your hand to avoid sticking, take about 2 tbsp worth of the chickpea mixture and roll into ball and coat in flour. *
Flatten a bit and place on pan. Repeat until all mixture is used.**
Cook each fritter for 3-4 minutes on each side.***
Place on paper towel to soak up extra oil.
When everything is done, serve!

Notes:

* Keeping your hands well floured will prevent the chickpea mixture from sticking.
** Feel free to shape them into whatever size/shape you prefer.
*** We recommend only cooking a few at a time.

Protip: You can speed this recipe up by using canned chickpeas.

