

Homemade Falafel's

4 cups Swiss chard stemmed/torn
16 oz. Bag chickpeas (soaked and cooked)
3 Medium cloves garlic, chopped
4 tbsp. Tahini
2.5 tbsp. Fresh lemon juice
1 tbsp. Fresh chopped parsley
1 tsp. Cumin
Sea salt & black pepper
3 tbsp. Garbanzo bean flour
4 tbsp. Olive oil
4 tbsp. Olive oil for cooking

Place chickpeas in large bowl and slightly mash with large fork. Add collard greens into food processor and slowly add chickpeas, along with olive oil, garlic, tahini, lemon juice, cumin, sea salt, and pepper. Once mixed well, transfer to a mixing bowl, add seasonings, oil or tahini, to desired thickness. Stir in chickpea flour 1 Tbsp. at a time until the mixture is thick enough to handle – about 3 Tbsp. in total. Taste and adjust seasonings as needed. If necessary, add more salt, pepper, and lemon juice, and a touch more tahini. Heat a large skillet over medium to medium-high heat and add 2 Tbsp. oil at a time. Swirl to coat pan. Check every 1-2 minutes to ensure they're not browning too quickly. If they are, slightly reduce heat. Flip once deep golden brown – about 3-4 minutes. Cook until the underside is golden brown as well. Serve immediately. Will store in the fridge, layered with parchment paper in an airtight container, for several days. Freeze to keep longer.