

Falafel

Yield: 4 servings

Prep Time: 12:15:00

1. Place dried chickpeas and baking soda in a large bowl. Cover with cold water by at least 2 inches and soak overnight (12-24 hours). Drain well and pat dry with paper towels before using.

- 2 cup Chickpeas
- 1/2 tsp Baking Soda

2. In the bowl of a food processor, combine soaked chickpeas, parsley, cilantro, dill, onion, garlic, black pepper, cumin, coriander, and cayenne. Process until mixture is finely ground and well combined, scraping down sides as needed.

- 1 cup Parsley
- 3/4 cup Cilantro
- 1/2 cup Dill
- 1/2 each Onion
- 7-8 each Garlic
- 1 tbsp Black Pepper
- 1 tbsp Ground Cumin
- 1 tbsp Ground Coriander
- 1 tsp Cayenne Pepper

3. Transfer mixture to a container, cover tightly, and refrigerate for at least 1 hour or up to overnight to allow flavors to meld.

4. Just before frying, stir in baking powder and sesame seeds. Season generously with salt to taste.

- 1 tsp Baking Powder
- 2 tbsp Sesame Seeds
- Kosher Salt