



VEGETABLE CHICKPEA FRITTERS

20 minutes | makes 10 fritters

INGREDIENTS

1.5 cups | 200 gr. chickpea flour
1/2 tsp turmeric powder
1 tsp kala namak (black salt) or sea salt
1 tsp black pepper
1 cup | 250 ml. water
2 cups | 260 gr. frozen peas, thawed
1 medium onion, finely chopped
1 medium carrot, peeled and grated
2 garlic cloves, peeled and minced
3 heaped tbsp finely chopped parsley

STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

1. Combine all of the dry ingredients in a bowl and add the water, little by little, ensuring there are no lumps. Fold in the chopped and grated vegetables until they are properly coated in the chickpea batter.
2. Heat a frying pan lightly coated in olive oil on medium heat. Use a 1/3 measuring cup to pour a portion of the batter onto the pan. Fry each fritter for 3 minutes on one side and 1 minute on the other.



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