



# Falafel

## Ingredients

- 2 cups dried chickpeas, soaked in cold water overnight (do not cook)
- Canola oil, for deep frying
- 1 medium yellow onion, coarsely chopped
- 3 garlic cloves, coarsely chopped
- 1 tablespoon coriander seeds, crushed
- 1 cup pitted Kalamata olives
- 1½ teaspoons kosher salt
- ½ teaspoon ground cumin
- ½ teaspoon freshly ground black pepper

## Instructions

### 1. **Prep the Chickpeas:**

Drain the soaked chickpeas and set aside. Heat a pot with canola oil for deep frying—enough to fully submerge the falafel.

### 2. **Make the Falafel Base:**

In a food processor, pulse the onion and garlic until finely chopped. Add the chickpeas and crushed coriander seeds. Pulse until the chickpeas break into small pieces.

### 3. **Flavor the Mixture:**

Add olives, salt, cumin, and pepper. Continue pulsing until the mixture resembles coarse meal. Scrape down the sides as needed. Avoid over-processing—you don't want a paste.

### 4. **Shape the Falafel:**

If the mixture seems too wet, drain any excess liquid. Using your hands or a scoop, form into 1½-inch balls and place on a plate.

### 5. **Fry to Perfection:**

Heat the oil to 375°F (190°C). Fry 3–4 falafel balls at a time, about 3 minutes, until deeply golden brown. Work in small batches to maintain oil temperature and ensure a crispy exterior.