

More than 1 hour

Makes 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 2 cans (400g each) chickpeas, drained
- 1 punnet (20g) fresh parsley, roughly chopped
- ¼ punnet (5g) dill, chopped
- 1 clove garlic, crushed
- 2 tsp (10ml) ground cumin
- 1 tsp (5ml) ground coriander
- ½ tsp (3ml) dried chilli flakes
- ½ red onion, finely chopped
- 2 Tbsp (30ml) flour
- Salt and milled pepper
- ½ cup (125ml) frozen peas, thawed
- 2 Tbsp (30ml) olive oil

Sauce:

- ½ cup (125ml) plain yoghurt
- 2 Tbsp (30ml) fresh mint, chopped
- Juice (30ml) and zest of ½ lemon

- Baby leaf salad and garlic braai bread, for serving

Method

1. Place 1 can of chickpeas in a food processor along with herbs, garlic, spices, onion and flour.
2. Blitz until smooth and season.
3. Add peas and remaining chickpeas and pulse on low speed until chunky.

4. Form into 8 patties and refrigerate for an hour.
5. Brush with olive oil and cook straight from the fridge on a griddle pan over high heat for 2-3 minutes a side.
6. Mix sauce ingredients.
7. Serve patties hot or cold with sauce, salad leaves and bread.

[Browse more vegetarian recipes here.](#)