

Chickpea Kebabs

(Makes 16)

- Two 14 oz cans of cooked chickpeas rinsed and drained
- Two medium potatoes boiled, peeled, and roughly mashed
- One medium finely chopped red onion
- Three garlic cloves finely chopped
- 1 tablespoon finely chopped or grated ginger
- Two Serrano chilies deseeded and finely chopped
- 1 teaspoon cumin seeds
- 2 tablespoons **Seven Happy Seeds Chana Masala spice**
- 2 tablespoons finely chopped cilantro
- 2 teaspoons salt (adjust to taste)
- Vegetable oil for frying

Grocery List:

- Canned Garbanzo beans (Trader Joe's)
- Potatoes
- Red onions
- Gingerroot
- Garlic
- Cilantro
- Green Chilies
- Lemon
- Cumin Seeds
- Chana Masala Spice
- Cooking oil

1. Heat 3 tablespoons of oil in a 12 inch frying pan (medium heat) and add cumin seeds. Toast lightly for about 30 seconds taking care not to burn them.
2. Add onions, garlic, ginger, and green chilies and sauté for 3-4 minutes until softened.
3. Add Chana Masala spice and sauté for about 30 seconds until aromatic.
4. Add salt and fold in all ingredients with a spatula to mix well.
5. Place mixture into a mixing bowl and mash it with a masher into a smooth mixture but do not overmix.
6. Using the palms of your hands greased with a few drops of oil., shape 16 round or oval patties/kebabs from the mixture. Roll each kebab on its side to smooth the edge.
Note: Cookie cutters can be used to cut fun shapes from the mixture.
7. Heat 5-6 tablespoons of oil in a frying pan and arrange kebabs on it with a little distance between them.
8. Fry kebabs for 3-4 minutes on each side or until a golden brown color crust develops.
9. Arrange on a platter and serve hot with mint chutney and thinly sliced red onion drizzled with lemon juice and chopped cilantro.