

CHICKPEA CAKES WITH CUCUMBER-YOGURT SAUCE

INGREDIENTS:

- 1 cucumber, peeled, halved lengthwise, seeded and shredded
- 1/2 tsp salt

- 3/4 cups plain Greek yogurt
- 2 scallions, sliced thin
- 1 Tbsp minced fresh cilantro
- salt and pepper, to taste

- 2 (15 oz) cans chickpeas, rinsed

- 2 large eggs
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon garam masala or curry powder
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon salt
- 1 cup panko bread crumbs
- 1 shallot, minced
- 1/2 cup yogurt
- 3 Tbsp chopped cilantro
- 4 scallions, chopped

DIRECTIONS:

1. Toss cucumber with 1/2 teaspoon salt and let drain in fine mesh strainer for 15 minutes. Combine drained cucumber, 3/4 cup yogurt, 2 tablespoons scallions, and 1 tablespoon cilantro in bowl and season with salt and pepper to taste.
2. Pulse chickpeas in food processor to coarse puree with few large pieces remaining, about 8 pulses. Whisk eggs, 2 tablespoons oil, garam masala, cayenne, and 1/8 teaspoon salt together in medium bowl. Gently stir in processed chickpeas, panko, shallot, remaining 1/2 cup yogurt, remaining scallions, and remaining 3 tablespoons cilantro until just combined. Divide chickpea mixture into 6 equal portions and lightly pack into 1-inch thick patties.
3. Heat 2 tablespoons oil in large nonstick skillet over medium heat until shimmering. Carefully lay 3 patties in hot skillet. Cook until set up and well browned on first side, 4-5 minutes. Gently flip patties. Cook until golden on second side, 4-5 minutes.
4. Transfer cakes to a plate and tent with aluminum foil to keep warm. Return now empty skillet to medium heat and repeat with remaining 2 tablespoons oil and remaining patties. Serve with cucumber-yogurt sauce.