



Copyright 2021. The Food Fairy. All rights reserved.

## Chickpea and Veggie Fritters with Vegan “Tzatziki”

Serves 4

### Ingredients:

½ (or more) cup greens, chopped  
½ (or more) cup broccoli, chopped  
2 medium mushrooms, sliced and sautéed  
¼ cup scallions, thinly sliced  
¼ cup red or green bell pepper, diced  
2 cups chickpea flour  
2 TBSP flax meal  
1½ tsp salt  
1 tsp baking powder  
¼ tsp baking soda  
2 cups water  
1 tsp vinegar  
oil for frying

### Tzatziki:

1¼ cups cashew cream (see Food Fairy recipe)  
1 TBSP dried dill weed  
2 tsp dried parsley flakes  
½ tsp garlic powder  
½ tsp salt  
4 tsp fresh lemon juice

### Preparation:

1. Put all tzatziki ingredients into a food processor and blend. Stop the food processor once to scrape down the sides. Blend again. Put mixture in an airtight container, cover, and place in the refrigerator at least one hour before serving. Stir before serving.
2. Mix chickpea flour, flax meal, baking powder, and baking soda together. Whisk in water and vinegar. Add in chopped/shredded veggies. Heat a generous amount of oil in a large skillet until a small drop of batter bubbles up and browns quickly. Drop large spoonfuls of batter into the hot oil being careful not to crowd the pan. When evenly brown on the bottom (3 to 4 minutes), turn fritters and brown on the other side. Remove with a slotted spatula to a paper towel lined plate.



**Food Fairy Note:** You can add more or less veggies, or other veggies you have on hand. I like these fritters to be very veggieful, just held together by the batter. Also good as more of a pancake with some veggies floating around. (For pancakes use just enough oil to coat the pan).

“Tzatziki” recipe is from <https://delightfuladventures.com/vegan-veggie-dip>