**Falafel**

1 cup canned chickpeas 1 clove garlic, minced

½ tsp. kosher salt ¼ tsp. pepper

1 cup fine breadcrumbs 2 eggs

2 tbsp. oil 1 tsp. coriander

¾ tsp. cumin Oil, for frying

Puree the chickpeas in a food processor.

Add the minced garlic, salt, pepper, bread crumbs, cumin, and coriander to the chickpeas.

Add the eggs and 2 tbsp. oil to the mixture and mix thoroughly.

Heat canola oil in a pan over medium-high heat.

Shape the chickpea mixture into 16 balls, each about 1” in diameter.

With a slotted spoon, lower the balls into the oil (do not drop them in as the oil will splash). Fry a few at a time until they are golden brown – about 5 minutes.

Remove and drain on plate with paper towels.

To serve, cut pita in half to make a pocket. Add lettuce, tomato, and cucumber as desired. Place 2-3 falafel balls into each pocket and drizzle with tahini sauce.