

CHICKPEA BURGERS WITH TAHINI SAUCE

(adapted from [Veggie Burgers Every Which Way](#))

for the veggie patties:

1 cup dried chickpeas, rinsed thoroughly
1 celery rib, roughly chopped
½ cup roughly chopped fresh parsley
Zest of 1 lemon
Juice of ½ lemon
1 tsp ground cumin
1 tsp za'tar
½ teaspoon baking soda
¾ teaspoon salt
½ teaspoon freshly ground black pepper
1 tablespoon chickpea flour (or substitute all-purpose flour)

for the sauce:

1/2 cup Greek-style plain yogurt
2 Tablespoons tahini
1 teaspoon lemon juice
salt to taste
Sriracha sauce to taste

Cover the chickpeas by 4 inches of water in a bowl and let sit for 24 hours. Drain thoroughly.

Heat the oven to 400°F. Combine the chickpeas, celery, parsley, lemon zest and juice, cumin, za'tar, baking soda, salt, and black pepper in a food processor. Pulse until coarsely combined. If the mixture is struggling to come together, add a bit of water, but no more than 2 tablespoons. If it seems a bit too loose (it was the case for me), add the chickpea or regular flour.

Place the patties on a liberally oiled baking sheet. Bake for 15 to 20 minutes, flipping them once halfway through, until golden and firm.

Combine all the ingredients for the tahini sauce in a small bowl, serve with the chickpea burgers, with the toppings of your choice.