

THYME & TEMP

VEGAN THAI CHICKPEA PATTIES

WITH SWEET POTATO WEDGES &
SPICY ALMOND BUTTER

4 SERVINGS
30 MINUTES

INGREDIENTS

PATTIES

1 15 oz can of chickpeas, well drained
1 clove of garlic, finely minced
1 inch piece of ginger, finely minced
1 tbsp of finely minced jalapeño
1/2 of a red bell pepper, finely minced
Handful of cilantro leaves, chopped
1 tbsp toasted sesame seeds
2 scallions, split down the middle and sliced into half-moons
2 tbsp flax meal
2 tbsp almond flour, oat flour, or flour of your choice
2 tbsp soy sauce
1.5 tbsp brown rice syrup
1 tbsp olive oil

WEDGES

2 Sweet Potatoes, peeled and cut into wedges
1 tbsp coconut oil
Big pinch of salt
1/2 cup of almond butter
3 tsp sriracha
Hot water to thin

SALAD

1/2 a small red cabbage, sliced thinly
1 red bell pepper, julienned
Handful of sunflower sprouts or sprouts of your choice
Handful of baby kale for each bowl
1/2 cup toasted peanuts, chopped
1 scallion, dark parts chopped
Small handful cilantro leaves
Dressing for the salad:
1 tablespoon white miso paste
2 tablespoons rice vinegar
1/4 cup toasted sesame oil



INSTRUCTIONS

PATTIES

Heat the oven to 400 degrees. Combine the chickpeas, garlic, and ginger in the bowl of a food processor fitted with an S blade. Process in pulses, scraping down the sides of the bowl as needed until the mixture is mashed together. You could also use a pastry blender or a fork to do this step. Add the soy sauce and the flax meal.

Remove the chickpea mixture to a medium bowl, and stir in the remaining ingredients.

Line a baking tray with parchment paper. Form the chickpea mixture into small patties with your hands. I got six medium-small patties from my batch. Brush the patties with a tablespoon of olive oil and bake for 15-20 minutes, until golden on the bottom. Remove and let cool completely on the tray.

WEDGES

Raise the oven temperature to 425 and drizzle the sweet potatoes with the oil and salt. Roast for about 25 minutes, flipping halfway through.

For the almond drizzle, combine the almond butter and Sriracha in a small bowl with about a tablespoon of water. Microwave for 15-20 seconds and stir to thin the sauce.

SALAD

Whisk the salad dressing together in a small bowl. Assemble the bowl with the kale, sprouts and vegetables and add drizzle with about a tablespoon of the dressing. Add the sweet potato wedges and the chickpea patties, and drizzle with the almond butter. Add the peanuts, cilantro, and green onion for garnish!