

Falafel Poppers with Sriracha Aioli

*Chef Stacey - Aldi Test Kitchen
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*1 can (15.5 ounce)
garbanzo beans
1 cup frozen sweet peas,
thawed
1 small onion, chopped
2 cloves garlic, chopped
3 tablespoons cilantro
1 teaspoon ground cumin
2 tablespoons cornstarch
1 teaspoon baking soda
1 large egg
1/4 teaspoon lime juice
1/2 cup quick oats
3/4 teaspoon salt
4 cups vegetable oil
SRIRACHA AIOLI
1/2 cup mayonnaise
2 teaspoons sriracha sauce
1/4 teaspoon lemon juice
2 tablespoons sour cream*

Make the Sriracha Aioli: In a small bowl, combine the mayonnaise, sriracha sauce, lemon juice and sour cream. Mix well.

Drain and dry the garbanzo beans well with a paper towel.

In a food processor, combine the peas, onion, garlic, cilantro and cumin. Add the garbanzo beans. Place the mixture in a medium bowl. Stir in the cornstarch, baking soda, egg, lime juice, oats and salt. Allow the mixture to rest for 10 minutes.

In a medium pan over medium-high heat, bring the oil to 350 degrees. Scoop one tablespoon of the mixture. Gently place in the oil. Fry five falafel balls for 3 minutes per side. Drain on a paper towel. Repeat for the remaining balls.

Serve the balls with the Sriracha Aioli on the side.

Per Serving (excluding unknown items): 9495 Calories; 989g Fat (91.6% calories from fat); 50g Protein; 153g Carbohydrate; 38g Dietary Fiber; 263mg Cholesterol; 3636mg Sodium. Exchanges: 9 Grain(Starch); 3 Lean Meat; 2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 185 Fat.