

Chickpea Patties.

Serves about 6 people.

Can use chickpeas, soaked overnight & then cooked, or 2 x 400 gram tins of cooked chickpeas.

4 large potatoes, peeled & diced.

2 onions, finely diced.

1 lemon, juiced.

2 free range eggs, beaten.

2 t dried oregano

1 cup flour

salt (if required)

olive oil for frying, etc.

1. Steam potatoes until tender & mash with a little olive oil.
2. Sauté onions in oil until golden.
3. Drain & rinse chickpeas in cold water, blend them & then combine with mashed potatoes
4. Then combine all ingredients & mix well.
Season to your own taste. If mix is too moist, add a little flour.
5. Pan fry in olive oil until golden. Serve with lemon wedges & a garlic Greek yoghurt. (Just roast some garlic, chop & stir through the yoghurt).