

CUCUMBER PEANUT SALAD



PREP TIME 10mins

COOK TIME 2mins

YIELD: Serves or Makes 2-4

INGREDIENTS

2 tablespoons vegetable oil

1 teaspoon cumin seeds

1/3 cup roasted unsalted peanuts, finely chopped

2 English seedless cucumbers, sliced

1/2 red onion, thinly sliced

1 lime, juiced (2 tablespoons)

1/2 teaspoon granulated sugar

1/2 teaspoon red pepper flakes

Kosher salt, To Taste

1/3 cup cilantro, chopped

METHOD

STEP 1

In a small pan, heat 2 tablespoons of vegetable oil over medium heat. Add cumin seeds followed by crushed peanuts, and cook, stirring constantly until fragrant, 2 minutes. Set aside and let cool slightly.

STEP 2

In a large bowl, toss cucumbers and red onion with the peanut-cumin mixture, lime juice, sugar, crushed red pepper and salt, then mix to combine. Stir in cilantro and transfer to a platter and serve immediately.

SWEET POTATO CHICKPEA FRITTERS



RECIPE PREP TIME 15mins COOK TIME 24mins YIELD: Serves or Makes 12

INGREDIENTS

2 1/2 pounds (2 large) sweet potatoes, peeled and coarsely grated

3 tablespoons chopped fresh cilantro

1 teaspoon cumin seeds, crushed

1 teaspoon cayenne

3 cloves garlic, finely grated

1 shallot, minced

Kosher salt, to taste

2 1/2 cups chickpea flour

Olive oil frying

Lemon yogurt, for serving (optional, recipe below)

Cilantro, for garnish

METHOD

STEP 1

In a large metal bowl, toss together the sweet potatoes, cilantro, cumin seeds, cayenne, garlic, shallot, salt and mix until well

incorporated. Then add chickpea flour to combine. Stir in 1½ cups water until a thick batter forms.

STEP 2

In a large sauté pan, heat a thin layer of oil until shimmering. Working in batches, scoop ½ cup mounds of the sweet potato mix into the pan, being careful not to overcrowd. Flatten each with a spatula, then fry, flipping once, until golden brown, about 3 minutes per side. Transfer to a paper towel-lined plate. Repeat with the remaining batter until all of the fritters are fried.

STEP 3

Serve immediately with lemon yogurt, if using.

FOR THE LEMON YOGURT

INGREDIENTS

1 cup Greek yogurt, or plant-based yogurt

1 lemon, zested and juiced

1/2 teaspoon freshly cracked black pepper corns

1/2 teaspoon honey

Kosher salt, to taste

TO MAKE THE LEMON YOGURT

METHOD

STEP 1

In a medium bowl, stir all the ingredients together until smooth.