

SPICY SHRIMP FALAFEL

Prepared by: Lauren O'Dell Patton, July 2017

Source: Marcus Off Duty

Serves 8 (16 falafel balls)

1 cup canned chickpeas, rinsed and drained
4 garlic cloves – 2 coarsely chopped, 2 minced
2 green Thai chiles, seeds and ribs removed, coarsely chopped
Kosher salt
1 pound shrimp (any size), peeled, deveined, and finely chopped
1 tablespoon chopped fresh chives
2 teaspoons soy sauce
1 teaspoon fish sauce
1 teaspoon sesame seeds
1 teaspoon toasted sesame oil
1 ½ tablespoons chopped fresh parsley
3 tablespoons cornstarch
½ cup all-purpose flour
Peanut oil, for frying
1 cup shredded iceberg lettuce
1 red onion, thinly sliced
8 cherry tomatoes, cut in half
2 tablespoons plain yogurt
Juice of 1 lemon
Freshly ground black pepper
8 pita breads

Put the chickpeas, chopped garlic, chiles, and 1 teaspoon salt in a food processor and pulse until smooth. Scrape into a bowl and stir in the shrimp, chives, soy sauce, fish sauce, sesame seeds, sesame oil, a 1 tablespoon of the parsley. With wet hands to prevent the mixture from sticking, roll into 16 balls, each about 2 inches in diameter. Set on a parchment-lined tray and refrigerate for 20 minutes. Combine the cornstarch and flour in a shallow bowl. Roll the falafel balls in the flour mixture. Fill a large, heavy saucepan half-full with oil and heat to 350 degrees. Working in batches to avoid overcrowding, fry the falafel balls until golden, 5 to 6 minutes. Drain on paper towels. Toss the minced garlic, remaining ½ tablespoon parsley, lettuce, onion, tomatoes, yogurt, and lemon juice in a medium bowl. Give it a taste and season with salt and pepper. To assemble the sandwiches, cut an end off each pita and open to form a pocket. Stuff the bottoms of the pitas with the lettuce-yogurt salad, then add the falafel. Top with additional salad and serve.

Lauren's Notes: "These were amazing! I would absolutely make them again."

