

Falafel 50 portions	canned chickpeas, rinsed	25 cups	<ol style="list-style-type: none"> <li>1. Place chickpeas and onions in food processor and coarsely puree.</li> <li>2. Add herbs and spices and coarsely puree.</li> <li>3. Add baking powder and puree until a ball forms and add chickpea flour if needed.</li> <li>4. Portion into small balls and cook in waffle iron and cook until lightly brown (or pan-fry until crisp and cooked through in the center)<a href="https://pcrm.widencollective.com/portals/bl5igl8q/UniversalMeals">https://pcrm.widencollective.com/portals/bl5igl8q/UniversalMeals</a></li> </ol>
	onion, chopped	6 1/4 cup	
	garlic cloves, chopped	50	
	parsley, chopped	3 cups 2 tbsp	
	cilantro, chopped	3 cups 2 tbsp	
	ground cumin	1/2 cups	
	cayenne pepper	4 tbsp	
	baking powder	4 tbsp	
	Canola oil	to fry	
	Kosher salt	to taste	
	Black pepper	to taste	
	Chickpea flour	as needed	