



UCOOK

Harissa-Infused Falafel Tortillas

with **crispy chickpeas, tahini-chilli relish & a maple syrup pickle**

This falafel recipe is the definition of tasty fast food – loaded with a pickled cabbage, carrot and pea slaw, falafels spiced with harissa, crispy oven-roasted chickpeas, and drizzles of that perfect tahini-chilli dressing. Just load up the tortillas, tuck in, and munch away!


Hands-On Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Ella Nasser

 Vegetarian

 Anthonij Rupert | Cape of Good Hope
Riebeeksrivier Chenin Blanc

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Ingredients & Prep

480g	Chickpeas <i>drained & rinsed</i>
30ml	NOMU One For All Rub
200g	Peas
1/2 head	Red Cabbage <i>thinly sliced</i>
240g	Carrot <i>grated</i>
160ml	Pickling Liquid <i>(40ml Maple Syrup & 120ml White Wine Vinegar)</i>
220g	Outcast Classic Falafel Mix
60ml	Pesto Princess Harissa Paste
80ml	Tahini
60ml	Pickled Chilli Relish
8	Wheat Flour Tortillas
20g	Fresh Mint <i>rinsed, picked & finely chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. GET THE CHICKPEAS IN THE OVEN Preheat the oven to 180°C. Boil the kettle for step 2. Place the drained chickpeas on a roasting tray. Coat in oil and the rub, and spread out in a single layer. Roast in the hot oven for 15-20 minutes until crispy and caramel in colour.

2. PICKLED SLAW & MAGIC FALAFEL Submerge the peas in boiling water for 2-3 minutes until heated. Drain and place in a bowl with ½ of the cabbage and carrot. Add in the pickling liquid, 4 tbsp of water, and seasoning. Toss to coat and set aside to pickle. Place the falafel mix in a bowl with ½ of the harissa, a pinch of salt, and 400ml of boiling water. Mix well, but not for longer than about 30 seconds. Cover and set aside to rehydrate for at least 10 minutes. Loosen the remaining harissa with 40ml of olive oil. Season to taste and set aside for serving.

3. A FLASH IN THE PAN Place a large pan over a high heat with a drizzle of oil. When hot, flash fry the remaining cabbage and carrot for 3-4 minutes until wilted but still crunchy. Transfer to a bowl, cover to keep warm and set aside. Drain the pickling liquid from the slaw and reserve. Place the tahini in a small bowl and mix in the pickling liquid and chilli relish – both to taste. If too thick, loosen with water in 5ml increments until drizzling consistency. Season and set aside for serving.

4. SIZZLE THE PATTIES Roll the falafel mixture into 4-5 small balls per portion and gently flatten to form mini patties. Return the pan to a medium heat with enough oil to cover the base. When hot, fry the patties for 3-4 minutes per side until crispy, turning when they start to brown. Remove on completion and set aside to drain on some paper towel. You may need to do this step in batches. Halve when cool enough to handle.

5. NEARLY THERE... Wipe down the pan and return it to a medium heat. When hot, dry toast the tortillas one at a time for about 30 seconds per side until lightly golden. Remove from the pan on completion. As you go, stack between sheets of paper towel to keep warm. Just before serving, place the falafel halves on a roasting tray and pop in the oven at a low temperature until reheated.

6. THAT'S A WRAP, CHEF! Smear the harissa across the tortillas and pile up the fried cabbage and carrot in the centre. Top with the spiced falafels, pickled slaw, and roast chickpeas. Finish with drizzles of tahini-chilli dressing and sprinklings of chopped mint. Eat up!



Chef's Tip

Harissa is quite spicy, so remember to use it according to your taste preference. You don't need to use it all!

Nutritional Information

Per 100g

Energy	815kj
Energy	195Kcal
Protein	7g
Carbs	26g
of which sugars	6.2g
Fibre	6.8g
Fat	5.5g
of which saturated	1.1g
Sodium	372mg

Allergens

Gluten, Allium, Sesame, Wheat, Sulphites

Cook
within
4 Days