Savory Spring Chickpea Pancakes

Pancake Ingredients

1 cup (120 g) chickpea flour
½ tsp salt
1 tsp baking powder
1 tsp curry powder or garam masala
1 cup (240 ml) water or a little more if needed
½ cup (120 g) coconut milk

Filling Ingredients

1 cup greens (arugula or spinach)
½ cup chopped asparagus
3 tbsp olive oil
1 tsp maple syrup, honey or agave
1 tbsp apple cider vinegar
Salt to taste
½ tsp turmeric powder (or 1 tsp of fresh, grated turmeric)
½ tsp ginger powder (or 1 tsp of fresh, grated ginger)
Thinly sliced onions to taste
1 clove of garlic
Lemon zest
Fresh herbs (dill, cilantro, parsley, green onion, etc)
Feta (optional)

Method

Combine all ingredients into a medium sized bowl and stir until smooth. Set aside for about 15 minutes to thicken (if the batter becomes too thick, add water until it gets a pancake batter

consistency). Heat a nonstick skillet on medium with a teaspoon of olive oil. Add some batter and spread evenly. Cook 2-3 minutes until golden brown, flip, cook until golden.

This part is fun because you can choose your adventure:
Combine olive oil, apple cider vinegar, turmeric, ginger, garlic, fresh lemon juice, maple syrup and salt and stir into a light dressing. Either A.) toss the veggies together raw for the filling or B.) sautee the asparagus and greens lightly in an additional 1 tablespoon of oil for a hot salad.

To assemble:
Fill chickpea pancakes with your veggie filling. Top with shaved onions. Eat it like a taco!

Recipe by Chef Anïsa Lewis of Unsolicited Cooking