



Wet

3 cups Cooked Chickpeas (rinsed and drained)

2 Tbsp. Coconut Oil

1 lemon Lemon Juice

2 large cloves Garlic (minced)

3 Tbsp. Tamari

1 Tbsp. Ground Flaxseed

4 Tbsp. Boiling Water

Dry

1 cup Amaranth or Chickpea Flour

1 tsp. Dried Thyme

1 tsp. Rubbed Sage

Directions

This recipe is great with the **911 Vegan Gravy** also on this site.

- 1 Combine chickpeas, coconut oil, lemon juice, garlic and tamari in a food processor and process until mostly smooth with some chickpea pieces.
- 2 Make flax “egg” by mixing ground flaxseed with boiling water. Let sit for 1 minute.
- 3 Add flax “egg” to wet ingredients and mix well.
- 4 In a bowl mix all dry ingredients together. Then add the dry ingredients to the wet ingredients working them together by hand.
- 5 Form into patties.
- 6 Sauté in pan with coconut oil or bake in oven at 375 degrees for 15 minutes on each side.
- 7 Top with Gravy or any sauce of your choice and devour.