

Falafel Hash With Tahini Sauce

All the crunchy taste of iconic chickpea fritters with a fraction of the time and work. Serve this hash and the accompanying sesame drizzle on top of torn greens, in a pita sandwich, or as part of a rice or couscous bowl. Dairy or non-dairy yogurt or crumbled feta cheese are other possible toppings. And while you're waiting for tomatoes to come into season, chopped citrus makes a solid stand-in.

Makes: 4 servings

Time: 20 minutes

Ingredients

- 1/4 cup olive oil
- 1 onion, chopped
- 1 tablespoon plus 1 teaspoon chopped garlic
- Salt and pepper
- 1/2 cup tahini (without much of the oil that floats on top)
- Juice of 1 lemon
- 1/2 cup boiling water
- 3 cups cooked chickpeas (or two 15-ounce cans), drained
- 1 teaspoon baking soda
- 1 tablespoon ground cumin
- 1 teaspoon ground coriander
- Aleppo or cayenne pepper to taste
- 1/2 cup chopped fresh parsley

Instructions

1. Put the oil in a large skillet over medium heat. When it's hot, add the onion and 1 tablespoon of garlic and sprinkle with salt and pepper. Cook, stirring occasionally, until the onion and garlic are soft and turning golden, 5 to 10 minutes.
2. While the aromatics cook, make the sauce: Put the remaining teaspoon garlic in a small bowl with the tahini, lemon juice, and boiling water; sprinkle with salt

and whisk until smooth. Taste, and adjust the seasoning. The mixture will thicken a little as it cools.

3. Transfer the aromatics to a small bowl with a slotted spoon, leaving behind as much oil as possible. Return the skillet to medium heat and add the chickpeas and baking soda. Stir, then crush about half the chickpeas with a fork or potato masher. Cook, stirring occasionally and scraping up any browned bits, until the hash is crisp, 5 to 10 minutes.

4. Return the onion mixture to the skillet. Add the cumin, coriander, and Aleppo pepper and stir until fragrant, less than a minute. Remove from the heat, add the parsley, and toss; taste and adjust the seasoning. Serve hot or at room temperature with a drizzle of the tahini sauce.

— Adapted from [Dinner for Everyone](#) and *How to Cook Everything, Tenth Anniversary Edition*
