

Chickpea balls in hot sauce

- Serves 4 people -

INGREDIENTS:

1 Can of chickpeas 1/2 tsp Salt
3 Cloves garlic 1/4 tsp Pepper
1 Red onion 1 tbsp Cornstarch
1 Bell pepper
1 Spring onion
1 Egg

HOT SAUCE:

1 bunch coriander
1 Small bell pepper
1 Onion
3-4 Cloves garlic
1/2 Cup canola oil
1 tbsp Oyster sauce
1 tbsp Soy sauce
1 tsp Hot sauce

METHOD:

STEP 1 Mince the chickpeas.

STEP 2 Chop garlic, onion, bell pepper and spring onion into small pieces.

STEP 3 Mix all ingredients together and shape them into small balls.

STEP 4 Deep fry until golden brown.

HOT SAUCE:

STEP 1 Chop all ingredients finely. Heat the oil in the frying pan. Fry garlic and onion until golden and add the other ingredients.

