

## Channa Cakes

Make 6-8 cakes

### Cakes

1 can channa (chickpeas/garbanzo)

2 sweet potatoes, diced

1 tbs milk

2 tbs chive/green onions, chopped

8 whole wheat crackers, crushed

Salt to taste

### Remoulade sauce

¼ cup mayonnaise

½ small onion, finely chopped (about 2 tbs)

1 tsp smoked paprika

½ tsp Dijon mustard

1 tsp lime juice

2 clove garlic, minced

Boil sweet potatoes and mash with milk and chive/green onions. Mash channa with potato masher to make a rough meal. Mix into potato mash. Use an ice cream scoop to apportion the cake. Flatten into a small patty and coat with crushed crackers. Bake for 20 minutes at 350 °F (180 °C).

Mix ingredients for remoulade sauce.

These cakes work as appetizers but can be eaten as a main course with a side salad.

