

## FALAFEL SLIDERS

Ingredients:

falafel -

3-4 T oat flour (ground from rolled oats)  
4 cups stemmed and torn collard greens  
1 (15.5 oz) can chickpeas, rinsed and drained  
3 cloves of garlic, minced  
2 T tahini  
juice from 1/2 a lemon  
1/2 t cumin  
sea salt + black pepper

for sliders -

vegan brioche slider buns, recipe below  
cucumber slices  
black bean hummus, recipe below

Directions:

Preheat oven to 400F. Line a large baking sheet with parchment paper.

Make oat flour by pulsing a handful of rolled oats in a food processor until almost fine. Set aside.

Add collard greens, chickpeas, garlic, tahini, lemon juice, cumin, salt and pepper to the food processor and pulse and puree until combined. Transfer to a bowl. Stir in oat flour until thick enough to handle. Taste and season as needed.

Using a 1/4 cup measuring cup and scoop out falafel. Form it into patties and place on the prepared baking sheet. Bake for 30 minutes in the hot oven, flipping halfway through bake-time. Serve on vegan buns with a cucumber slice and black bean hummus.

## VEGAN BRIOCHE BUNS

Ingredients:

1 cup water  
3 T almond milk  
1 package (2 t) active dry yeast  
2 1/2 T sugar  
1 flax egg (1 T ground flax seeds + 2 T water)  
3 cups bread flour  
1/3 cup all-purpose flour  
1 1/2 t salt  
2 1/2 T coconut oil melted + more for brushing  
sesame seeds (optional)

Directions:

In a glass measuring cup, combine 1 cup water and almond milk. Microwave for 10 seconds spurts until warm, about 30 seconds total. Whisk in the yeast and sugar. Let stand until foamy, about 5-10 minutes. Meanwhile, make the flax egg by whisking ground flax seeds and water and set aside.

In a large bowl, whisk flours with salt. Add melted coconut oil and rub into flour between your fingers, making crumbs. Pour in the yeast mixture and flax egg. Stir until a soft dough forms. Scrape dough onto a clean, well-floured counter and knead, scooping dough up, slapping it on the counter and turning it, until smooth and elastic, about 8 to 10 minutes.

Shape dough into a ball. Place in a medium bowl sprayed with cooking spray, turning once to coat. Top with plastic wrap and let rise in a warm place until doubled in bulk, 1 to 2 hours.

Line a baking sheet or two with parchment paper. Divide dough into 8 equal parts (4-ish

ounces a piece) or a bunch of 1.5 oz slider buns. Gently roll each into a ball and arrange 2-3 inches apart on the prepared baking sheets. Cover loosely with a tea towel and let buns rise in a warm place for 1 to 2 hours.

Preheat oven to 400° with rack in center. Brush melted coconut oil over the buns. Sprinkle with sesame seeds if ya' feel like it. Bake, rotating baking sheets halfway through baking, until tops are golden brown, about 15 minutes for big buns or 7-10 minutes for slider buns. Transfer to a rack to cool completely.

## BLACK BEAN HUMMUS

Ingredients:

1 (15.5 oz.) can black beans, rinsed and drained  
+ more if needed to thicken  
2 T tahini  
juice from 1/2 a lemon  
2 garlic cloves, minced  
1 T olive oil  
heaping 1/2 t cumin  
salt + pepper  
1/2 cup walnuts

Directions:

Combine all the ingredients except walnuts in a food processor except walnuts and process until smooth. Add walnuts to thicken. Add additional beans if necessary to thicken. Taste and season as needed.