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# Chickpea Sliders with Sambal Aioli

Total time: 40 min   Yield: 3 servings

## Ingredients

15 oz garbanzo beans (rinsed & drained)  
1 cup sweet potato (cooked)  
1 Tbsp light or olive oil  
2 Tbsp red onion (minced)  
1/2 jalapeno (seeded, minced)  
2 clove garlic (minced, divided)  
1/2 tsp ground cumin  
1 tsp curry powder  
2 Tbsp cilantro (chopped)  
1 ear fresh corn (kernels cut off or 1/2 cup frozen, defrosted)  
salt  
2 1/2 cup panko (divided)  
1/2 cup mayonnaise  
1 to 2 tsp Sambal hot sauce  
1 to 2 heads Manoa lettuce or similar (washed, dried)  
1 cup cucumber (sliced)

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## Instructions

In a medium-large mixing bowl, mash the chickpeas with a potato masher or large fork. Add in sweet potatoes and mash until chunky. Heat oil in a medium skillet and sauté the onions and jalapeno. After a few minutes add in 1 clove of garlic. Sauté about 1 minute then add in the cumin and curry powder and heat through to release their flavors, about 1 to 2 minutes.

Add the sautéed veggies and spices to the chickpea/potato mixture. Transfer to a mixing bowl and add in the cilantro, corn and salt; mix well. Then add in the 1/4 to 1/2 cup of panko, as needed, to create a firm texture. It should stick together and no longer be wet. Form the chickpea mixture into small patties, roll in panko and cook in a non-stick pan for 5 minutes on each side, until crispy. Combine the mayonnaise, sambal and garlic in a small bowl and whisk together to mix.

Serve the chickpea sliders in lettuce leaves with sliced cucumbers and fresh-made aioli for a deliciously heart-healthy entrée; enjoy with coconut water with a wedge of lime.

**Recipe brought to you by:**

