



Creamer Pea Falafel Sandwich with Blueberry Chevre Pesto

2 servings | Hands On Time: 20 minutes | Total Time: 30 minutes

Slow Dough Bread Co. Ciabatta Bread, thawed, sliced in half to form top and bottom bun
Farmhouse Kitchen Creamer Pea Falafel
Gundermann Acres Zucchini, sliced into 1/4" thick slabs (If squash is large, save half for another use)
Texas Farm Patch Tomatoes, cut into 8-10 wedges
My Father's Farm Radish, thinly sliced
Farmhouse Kitchen Mint White Balsamic Vinaigrette, stirred or shaken well before use
Farmhouse Kitchen Blueberry Chevre Pesto
All-purpose Flour
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Step 1. Preheat oven to 350°F degrees. While oven is preheating, add 1/4 cup of all-purpose flour to a clean plate. Lightly flour your hands and form 4 patties, about 3" wide and 1/2" thick. The flour will keep the patties from sticking to your hands and help you shape them. Lightly coat patties in flour by gently pressing them into the floured plate and set aside on plate until ready to fry.

Step 2. Heat a large cast iron skillet over medium-high heat and add 1 tbsp. oil. Add sliced zucchini and season with a pinch of salt and pepper. Fry until golden, approximately 2-3 minutes per side. Transfer to paper towel lined plate to absorb oil and set aside until ready to assemble sandwich.

Step 3. Return skillet to medium heat and add 3 tbsp. oil to hot skillet. When oil is hot, dust off excess flour from falafel patties and then carefully add to hot oil. Shallow fry patties for 3-4 minutes on each side or until a golden crust forms. The patties should immediately sizzle and gradually become golden brown, but not burn. Add 1-2 tbsp. more of oil and adjust heat lower or higher, as needed. Remove to paper towel lined plate to absorb oil until ready to assemble sandwich.

Step 4. While patties cook, place ciabatta bread on sheet pan, cut side up, and drizzle with oil. Bake in oven, approximately 5-10 minutes or until toasted to your preference. Add sliced tomatoes, radish, and half of the vinaigrette to a bowl and toss to coat. Season with salt, pepper, and additional vinaigrette to taste.

Step 5. To assemble sandwich: Spread blueberry chevre pesto on bottom bun, followed by 2 overlapping falafel patties and zucchini slabs. Serve falafel sandwich with a side of dressed watermelon and radish salad. Enjoy!