

## Creamer Pea Falafel and Lemon Chevre Sandwich with Roasted Beet & Radish Salad

**2 SERVINGS | HANDS ON TIME: 25 minutes | TOTAL TIME: 45 minutes**

Farmhouse Kitchen Creamer Pea Falafel  
Texas Farm Patch Romaine Lettuce, core removed, washed  
Johnson's Backyard Garden Beets, ends trimmed, washed and scrubbed  
Gundermann Acres Watermelon Radish, ends trimmed, washed  
Slow Dough Bread Co. Ciabatta Bread  
Farmhouse Kitchen Lemon Chevre  
Farmhouse Kitchen Grapefruit Mojo de Ajo Vinaigrette, shaken or stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil  
All-purpose flour

**NOTE:** You can prepare ahead by roasting and dressing the beets per Step 1. Cool completely before storing in an airtight container in the refrigerator. Use within 5 days.

**STEP 1** Preheat oven to 400°F degrees. Peel the beets and cut them into small pieces, about 1" cubes. Add to a foil lined baking sheet and toss with 1 tbsp. oil and ½ tsp. salt and pepper. Roast for 30-35 minutes or until tender, turning once or twice with a spatula. To check for doneness, insert a paring knife into the center of the beet. If the knife slides in easily without resistance, the beet is cooked through and tender. Transfer the roasted beets to a bowl and immediately drizzle with 1/2 of the grapefruit mojo de ajo vinaigrette. Toss to coat and set aside to slightly cool.

**STEP 2** Meanwhile, add ¼ cup of all-purpose flour to a clean plate. Lightly dust your hands with the flour and form 4 falafel patties, about 3" wide and ½" thick. The flour will help you shape the patties and keep them from sticking to your hands. Lightly coat the patties in flour by gently pressing them into the floured plate. Set them aside on the plate until ready to fry.

**STEP 3** Add ¼ cup of oil to a skillet and place over medium-high heat. When oil is hot, dust off excess flour and carefully add the patties to the skillet. The patties should immediately sizzle and gradually become golden brown, but not burn. Shallow fry the patties for 3-4 minutes on each side or until a golden crust forms. Add 2-3 tbsp. more oil and adjust heat lower or higher, as needed. Transfer the patties to a paper towel lined plate to absorb excess oil until ready to assemble sandwich.

**STEP 4** Slice the ciabatta in half to create a top and bottom, then slice into 2 portions. Bake the bread for 5-7 minutes or until lightly toasted and crisp on the outside. While the bread toasts, slice the radishes in quarters and cut each quarter into thin triangles. Toss the radishes with the roasted beets. Add salt, pepper, and remaining vinaigrette to taste. Roughly chop the lettuce into about ½" thick pieces. Set aside.

**STEP 5** To assemble the sandwiches, spread the lemon chevre on the bottom bun. Add 2 overlapping falafel patties to each sandwich and top with chopped lettuce. Serve the falafel sandwiches with a side of dressed beet and radish salad. Enjoy!