

Spinach & chickpea fritters (vegan & gluten free)

Search:

- [Dinner](#)
- [Recipes](#)

Spinach & chickpea fritters (vegan & gluten free)

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

13 people are cooking this [Count me in](#)

Adele from Vegie Head shares her tasty vegan recipes.

Ingredients

- 1 x 400g can [chickpeas](#), rinsed and drained
- ½ cup baby [spinach](#)
- ¼ cup chia seed
- ¼ cup water
- Salt to taste

Salsa

- 1 cup quartered cherry tomatoes
- 1 avocado, diced
- ¼ Spanish onion, chopped finely
- 2 tbsp extra virgin olive oil
- Salt and lemon juice to taste

Chipotle Cream

Spinach & chickpea fritters (vegan & gluten free)

- ¼ cup of coconut yoghurt
- 1/8 tsp smoky paprika
- 1/8 tsp ground ancho chilli powder (optional)
- 1/8 tsp ground chipotle spice (optional)

Method

Pre-heat oven to 200°C. Combine salsa ingredients together and allow to sit and infuse at room temperature.

Stir in spices into coconut yoghurt and set aside.

Process ingredients together, scraping down the sides of the blender as necessary.

Spoon mixture into a small square, springform pan (or alternatively, flatten into balls) and bake for 20 minutes. Allow to cool and carefully remove. Slice in half and serve with salsa and chipotle cream.

NEXT: Browse more [vegan](#) and [gluten free recipes](#).

Recipe from Adele at Vegiehead.com

```
function displayNutrition(msg) { $('<div>.nutrition-label-container').text(msg); $('<div>.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { c_obj.fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('<div>.result').html(data); alert('This recipe was added to your favorites list'); }); }
```