

These Golden Chickpea Bites Are the Ultimate Vegan Snack

Crispy Vegan Chickpea Bites with Zesty Garlic Dip



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chickpea Bites:

1 can (15 oz / 425g) chickpeas, rinsed and drained

$\frac{1}{2}$ cup chickpea flour (60g)

4 garlic cloves, minced

$\frac{1}{4}$ cup chopped fresh parsley

1 tsp ground cumin

$\frac{1}{2}$ tsp coriander powder

$\frac{1}{4}$ tsp turmeric powder

Salt and pepper to taste

Vegetable oil for frying

For the Garlic Dill Dip:

$\frac{1}{2}$ cup vegan mayonnaise

2 garlic cloves, minced

1 tbsp lemon juice

1 tbsp chopped fresh dill

DIRECTIONS

- 1. Blend the Base:** In a food processor, add chickpeas, chickpea flour, garlic, parsley, cumin, coriander, turmeric, salt, and pepper. Pulse until you get a coarse, moldable mixture-leave some texture!
- 2. Shape the Bites:** Scoop small portions and form into bite-sized balls or patties. Aim for 16-20 pieces depending on size.
- 3. Fry Until Crispy:** Heat oil in a deep skillet to 350°F (175°C). Carefully add fritters and fry 3-4 minutes per side until golden and crisp. Use a slotted spoon to remove and drain on a paper towel-lined plate.

SWAPS & NOTES

Substitute with all-purpose flour or oat flour, though chickpea flour gives the best texture.

Baked option: Bake at 400°F (200°C) for 20-25 minutes, flipping halfway through for a lighter version.

Make it spicy: Add chili flakes or hot sauce to the mix for a little kick.

Air fryer friendly: Cook at 375°F (190°C) for 12-15 minutes, shaking halfway. ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-golden-chickpea-bites-are-the-ultimate-vegan-snack/>