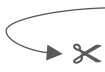


Happy Holidays from ePublishingPartners, Inc.  
From our table to yours!

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## Akara (Nigerian Black-Eyed Pea Fritters)



### Ingredients

3/4 cup aged firm sheep or goat cheese, shredded	2 15.5 oz cans black-eyed peas, rinsed, drained, and patted dry
1 egg	1 tbsp flour
1 medium onion, diced	1 cup Panko or breadcrumbs
1/2 red bell pepper, diced	1 tbsp fresh oregano
1 clove garlic, minced	1/2 tsp cayenne
1 large green onion	1 tsp cumin
1 lemon for zest	1/3 cup coconut oil
	sour cream or yogurt

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### Directions

1. Preheat oven to 350°. Sauté 1 tbsp of coconut oil, onion, red pepper, and garlic in large skillet over medium heat until soft (about 3 minutes).
2. Reduce heat to low. Add 2/3 of peas. Wait until peas are warm. Then mash contents with a potato masher or transfer to a food processor and then back to skillet. Remove skillet from heat and cool slightly.
3. Stir into skillet: flour, egg, green onion, oregano, lemon zest, cayenne, and 1/4 to 1/2 cup breadcrumbs. Fold in cheese and remaining peas. Season with salt and pepper.
4. Place remaining breadcrumbs in a shallow bowl. Divide the batter into 12 flat, 1/2-inch-thick discs. Coat discs in breadcrumbs.
5. Wipe out skillet. Heat remaining oil. In batches, sear fritters until golden brown (2 minutes per side). Place on a baking sheet. Finish in the oven until cooked through (15 to 20 minutes). Serve with sour cream or yogurt.

**Total Time:** 45 minutes