

Breadsticks

Ingredients:

- 1 lb potatoes, steamed
- 1 cup + chickpea flour
- 1 whole garlic head, minced
- Pinch Himalayan salt, optional
- 1 tsp each dried herbs such as thyme, oregano, marjoram, etc.
- 2 TBS sesame seeds, optional

Directions:

1. Preheat oven to 390°F/200°C. Line baking sheet with parchment paper.
2. Peel the cooled, steamed potatoes if the skin is on them. Mash with potato masher.
3. Add minced garlic and mash again.
4. Add salt (if using), herbs, and chickpea flour and mix until dough is uniform. Don't add too much flour as the dough needs to be soft. It's okay if it is sticky.
5. Wet hands with water and shape potato mixture into breadstick shapes on baking sheet.
6. Top with sesame seeds, if desired.
7. Bake for 35-45 minutes, until browned. Best while still warm.

Recipe courtesy of Tymofey Pirikh