



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Kalachandji's Root Vegetable Fritters

**Hero Vegetable: Carrots,**

### Ingredients

- 2 Carrots, grated
- 1 beetroot, grated
- 2 potatoes, steamed
- ½ lime, juiced
- ½ tsp cumin, optional
- 1 tsp salt
- 1 tsp cumin powder
- 1 tsp black pepper
- 1 c bread crumbs
- ½ c canola oil

*Allergies: carrots*

### Directions

Grate the carrots and beet roots.

\*Pro-tip: Squeeze the grated beets in a clean kitchen towel to remove excess purple juice—this prevents the fritters from becoming too "soggy" and keeps the colors distinct.

In a large mixing bowl, mash your steamed potatoes until smooth. Fold in the grated carrots, beets, chopped parsley, and all your spices.

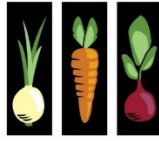
Shape the mixture with your hands to create roughly 1/2" patties. Dredge each patty with breadcrumbs to create a crispy exterior.

Heat the oil in a wide skillet over medium heat. Fry the patties for 3-4 minutes per side until golden brown and delicious and that the internal vegetables are tender.

Drain on a wire rack to remove any excess oil or pat with a paper towel and then serve warm with a side of cilantro lime dressing.

**Chef's note: Color Control:** Mention to your guests that the beets will turn the whole mixture into a vibrant pink/purple—it's a great visual "wow" factor!

**Binding:** If the mixture feels too loose, add a tablespoon of the breadcrumbs directly into the "dough" before shaping.



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## Kalachandji's Zesty Cilantro Dressing

### Hero Vegetable: Cilantro

#### Ingredients

- 1 bunch of fresh cilantro
- 1-2 limes, juiced
- 4 tbsp raisins, soaked for 5 minutes in water to soften
- Salt, to taste
- 2-3 tbsp extra virgin olive oil
- Water, to adjust consistency

*Allergies: cilantro*

#### Directions

Wash the cilantro thoroughly. Stems carry an intense flavor and blend perfectly. Soak the raisins in a little warm water for a few minutes to soften them to make it easier to blend to a smooth consistency.

In a blender, add cilantro, lime juice, softened raisins, and salt and slowly drizzle in olive oil and a splash of water as needed for a few seconds. Taste and adjust as needed.

**Chef's Note:** This dressing is best served fresh to keep that bright green color. If you're making it ahead of time, a tiny pinch of sugar or honey can help preserve the vibrancy.