



Mini Pumpkin Chickpea Flatbreads:

- 1 cup water
- ¼ cup pumpkin puree
- 1 cup chickpea flour
- ¼ tsp turmeric
- Dash of black pepper
- Dash of pumpkin spice

Whisk ingredients together until completely combined. There should be no chunks of flour left. Use a ⅛ cup measuring cup to make small, even sized flatbreads. Cook in a non-stick pan on low heat until lots of bubbles have formed and the tops have a “matte” finish. Flip over and cook for another 2-3 minutes or until lightly browned on the other side. Pair with my [Smoky Sweet Potato Pumpkin Black Bean Burgers!](#)