

CHILI ROASTED CHICKPEAS

Old Saybrook Schools - 2015

Grades: K-12

Yield: 20 - 100 servings

INGREDIENTS	20 SERVINGS	100 SERVINGS	DIRECTIONS
	MEASURE	MEASURE	
Chickpeas or garbanzo beans, low sodium, drained & rinsed	1 #10 can	5 # 10 cans	<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Preheat oven to 350°F. In bowl, mix drained & rinsed chickpeas with chili powder seasoning. Roast in oven 30 minutes, until crispy.
Chili powder seasoning *	3 Tbsp	1 cup	
<p>Serving Size: ½ cup roasted chickpeas</p> <p>Meal Contribution: ½ cup Legume</p> <p>NOTES: You may substitute Cajun seasoning or ranch seasoning. Chickpeas will take on any flavor you wish!</p>			<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> Serve in 5.5 oz soufflé cup.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

