

<b>CHICKPEA WALDORF SALAD</b> HACCP Process: #1 No Cook Size of Portions: 1 Salad		<b>CREDITING INFORMATION:</b> one salad provides		Meats/MA	Grains	Fruits	Vegetables
						½ cup	Legumes: Dark Green: ¼ cup Red/Orange: Starchy: Other: ¼ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Yogurt, Greek, plain, nonfat	6 lb 11 oz	3 qt 1 ⅓ cups	13 lb 6 oz	1 gal 2 qt 2 ⅔ cups	<b>1</b> Combine yogurt, apple cider vinegar, mustard, honey, salt, pepper, and cayenne pepper in a bowl. Whisk until well-combined.  <b>CCP:</b> Hold for cold service at 41° F or lower.		
Vinegar, cider		1 ½ cups		3 cups			
Mustard, Dijon	8 oz	¾ cup 3 Tbsp	1 lb	1 ¾ cups 2 Tbsp			
Honey	12 oz	1 cup 1 tsp	1 lb 8 oz	2 cups 2 tsp			
Salt, Kosher		2 tsp		1 Tbsp 1 tsp			
Pepper, black		1 Tbsp		2 Tbsp			
Pepper, cayenne		½ tsp		1 tsp			
*Apples, fresh, with skin, ½ inch dice	5 lb	1 gal 2 cups	10 lb	2 gal 1 qt	<b>2</b> Add cold water to an 8 quart (or larger) plastic food storage container. For every gallon of cold water, add ½ tsp of salt to the water and stir until dissolved.  Place the cut apples in the water to prevent oxidization (browning).  Set aside under refrigeration.		
Water		1 gal		1 gal			
Salt, table		½ tsp		½ tsp			

<b>CHICKPEA WALDORF SALAD</b>		<b>CREDITING INFORMATION:</b> one salad provides	Meats/MA	Grains	Fruits	Vegetables
HACCP Process: #1 No Cook Size of Portions: 1 Salad			2.25 oz eq	0	½ cup	Legumes: Dark Green: ¼ cup Red/Orange: Starchy: Other: ¼ cup
<b>INGREDIENTS</b>	<b>50 SERVINGS</b>		<b>100 SERVINGS</b>		<b>DIRECTIONS</b>	
Beans, garbanzo (chickpeas), canned, low-sodium, drained, rinsed	7 lb 14 oz		15 lb 12 oz		<b>3</b> <b>Salad:</b> Remove apples from water and drain.  In a large container combine the garbanzo beans, celery, onions, parsley, grapes, apples, sunflower seeds, and dried cranberries. Fold together.  Add dressing and continue to gently fold, incorporating the dressing.  For grab-and-go service, place ½ cup of spinach in the bottom of the serving container. Top with 9.5 oz of the salad mixture.  <b>CCP:</b> Refrigerate until served.  <b>CCP:</b> Hold for cold service at 41° F or lower.	
*Onions, fresh, red, ¼ inch dice	11.25 oz		1 lb 6.5 oz			
*Grapes, fresh, red or green, halved lengthwise	5 lb		10 lb			
Cranberries, dried	2 lb		4 lb			
<b>MARKETING GUIDE FOR 50 SERVINGS</b>			<b>MARKETING GUIDE FOR 100 SERVINGS</b>			
Apples, fresh, with skin: 5.25 lb			Apples, fresh, with skin: 10.5 lb			
Celery, fresh: 4 lb			Celery, fresh: 8 lb			
Onions, fresh, red: 1 lb			Onions, fresh, red: 2 lb			
Parsley, fresh: 0.5 lb			Parsley, fresh: 1 lb			
Grapes, fresh: 6.25 lb			Grapes, fresh: 12.5 lb			
Spinach, fresh: 4 lb			Spinach, fresh: 8 lb			

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 1-2 days.

