000477 - Curried Chickpeas CACFP :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains:				? - Egg
Size of Portion: 1/2 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
799939 GARLIC,RAW	4 1/4 Tbsp	1. Mince garlic, onions, and peppers. Drain chickpeas and set aside.
011282 ONIONS,RAW	2 CUP + 2 3/4 TBSP	
011821 PEPPERS,SWT,RED,RAW	2 CUP + 5 1/3 TBSP	
000801 BEANS GARBANZO ,CANNED	13 1/8 cups	
050385 OIL, VEGETABLE799986 SALT, KOSHER	1/4 cup + 1/4 tsp 3/4 tsp	Heat oil, add garlic, and cook for 30 seconds then add the onions, peppers, and salt. Cook until soft.
002030 PEPPER,BLACK	2 1/4 TSP (ground) 2 1/4 tsp 1/4 tsp 3 Tbsp + 1/8 tsp	3. Add pepper, cumin, cinnamon, and curry powder. Cook for 2 minutes.
014429 BEVERAGES,H2O,TAP,MUNICIPAL051504 Tomatoes, Diced, No Salt Added, Canned	2 5/8 cups 9 cups + 1 3/8 Tbsp	4. Add water and bring to a boil. Reduce heat then stir in the chickpeas and tomatoes. Simmer for 20 minutes. Hold hot for service.

*Nutrients are based upon 1 Portion Size (1/2 CUP)

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Calories	189 kcal	Cholesterol	0 mg	Sugars	*3.4* g	Calcium	62.50 mg	21.56% Calories from Total Fat
Total Fat	4.54 g	Sodium	587 mg	Protein	7.57 g	Iron	2.34 mg	4.21% Calories from Saturated Fat
Saturated Fat	0.89 g	Carbohydrates	30.00 g	Vitamin A	827.6 IU	Water ¹	*50.29* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	11.21 g	Vitamin C	31.9 mg	Ash ¹	*0.24* g	63.39% Calories from Carbohydrates
								15.99% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.