

Fiesta Roasted Chickpeas - CACFP

General Information

Recipe #	Category	Source
1779138	Vegetables 	Local

Ingredients

Name	Quantity	Quantity + 2
Chickpeas (garbanzo beans, bengal gram), mature seeds, canned, drained, rinsed in tap water	5 lbs., 1 oz.	
Seasoning mix, dry, taco, original	½ c.	
Oil, PAM cooking spray, original	10 spray , about 1/3 second (1 NLEA serving)	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Preheat oven to 400 degrees F. Line large baking sheet with parchment paper, set aside.
2. In a large strainer, rinse and drain chickpeas to remove starch. Spread them out onto prepared baking sheet and pat them dry with paper towels. There should only be one layer of beans. Spray them evenly with cooking spray and sprinkle with taco seasoning ensuring they are evenly coated.
3. Place into oven and roast for 25 minutes until lightly browned and toasted.
4. Remove from oven and let cool. Chickpeas are crunchiest on the first day. Store at room temperature, covered until serving.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Remove product from dry storage room using oldest pack date first.

Clean top of can before opening. Ensure that can has no dents or defects. Using clean can opener, open can. Discard lid. Caution: Edges are sharp. Use caution when handling.

Place product in clean pan for heating. Heat product according to manufacturer instructions.

Remove product from steamer, oven or steam kettle. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any



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Serving Size	Yield
1/3 Cup	25.00

Nutrition Facts

Serving Size 1/3 Cup (95 gm)		
Amount Per Serving		
Calories		136.517
		% Daily Value*
Total Fat	2.363 gm	3.636%
Saturated Fat	0.202 gm	1.008%
Trans Fat	0.000 gm	
Cholesterol	0.000 mg	
Sodium	391.872 mg	16.328%
Total Carbohydrate	22.618 gm	7.539%
Dietary Fiber	6.151 gm	24.602%
Total Sugars	3.970 gm	
Includes 0.000 * gm of Added Sugars		
Protein	6.590 gm	13.18%
Vitamin A	0.919* mcg RAE	0.102%
Vitamin C	0.092 mg	0.153%
Vitamin D	0.000* mcg	
Calcium	39.497 mg	3.95%
Iron	1.097 mg	6.095%
Potassium	127.479 mg	2.712%
Saturated Fat % of Calories		1.330 %
Added Sugar % of Calories		0.000 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Beans, Peas, and Lentils	0.5 cups

food not eaten after reheating must be discarded.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated

12-17-2025

Created

04-01-2025

Edit Recipe