

# CHICKPEA GRANOLA



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**SERVING SIZE:** 4 oz

**PREP TIME:** 10-15 minutes

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INGREDIENTS	WEIGHT	MEASURE	METHOD
Chickpeas, drained and rinsed	40 oz		<ol style="list-style-type: none"><li>1. Preheat convection oven to 325°F.</li><li>2. In a large bowl or container, mix together chickpeas and oats.</li><li>3. Next add honey and melted butter, toss together with chickpeas and oats to coat well.</li><li>4. Add spices and mix again to coat everything.</li><li>5. Line 2 sheet pans with parchment and spread your mixture out evenly onto the two pans. There should be some space throughout the mixture on the pan.</li><li>6. Bake in the preheated 325°F oven on LOW fan for 15 minutes.</li><li>7. Turn pans and bake for an additional 15 minutes. The oats should be browned and look for the chickpeas to begin to split open.</li><li>8. Place on a rack to allow granola to cool completely. Cover the rack and let the granola sit at room temperature overnight to dry.</li><li>9. Serve 4 oz as a topping for yogurt parfaits or cereal.</li></ol>
Whole Grain Oats	42 oz		
Honey		½ cup	
Butter, melted		1 cup	
Ground cinnamon		2 Tbsp	
Pumpkin pie spice		2 Tbsp	

**Meal Components per serving:**

2 oz eq Grains

**Approximate nutritional contribution per serving:**

87 Calories, 8 g Total Fat, 4 g Saturated Fat, 20 mg Cholesterol, 296 mg Sodium, 7 g Total Carbohydrate, 2 g Dietary Fiber, 3 g Protein, 50 mg Calcium, 1.5 mg Iron.

**COOLING:** CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

**SANITATION INSTRUCTIONS:** Wash hands and exposed parts of arms before handling food, after handling raw foods, and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours.