

SRIRACHA CHICKPEA SALAD



YIELD: 50 servings

SERVING SIZE: #6 scoop

PREP TIME: 20 minutes



SRIRACHA CHICKPEA SALAD

This vegetarian version of classic chicken salad can be served as a sandwich, wrap, or atop a salad. Smashed chickpeas, celery, mayonnaise, sriracha, and lemon provide a delicious base recipe.

ONE #6 SCOOP PORTION PROVIDES: 2 oz. eq. meat/meat alternate, $\frac{1}{8}$ cup vegetable

ONE SANDWICH PROVIDES: 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grain, $\frac{3}{8}$ cup vegetable

FOR 50 SERVINGS:

TOTAL PREPARATION TIME: 20 minutes, plus cook time.



INGREDIENTS	50 SERVINGS	DIRECTIONS
Chickpeas, canned, reduced sodium, drained and rinsed	2 $\frac{1}{2}$ No. 10 cans	1. Thoroughly drain and rinse chickpeas. 2. Add to a food processor and roughly chop until medium chunks remain.
Celery, diced	2 pounds	3. Combine celery and chopped chickpeas in a large bowl and gently mix.
Sriracha Dressing:		
Mayonnaise, low sodium	4 $\frac{1}{2}$ cups	4. In a separate bowl, thoroughly mix together mayonnaise, garlic, Sriracha, and lemon juice.
Garlic, granulated	4 teaspoons	5. Add the dressing to the chickpea mixture and gently mix. CCP: Hold for cold service at 41° F or lower.
Sriracha	6 ounces	
Lemon juice	$\frac{3}{4}$ cup	
Sandwich Assembly:		
Croissant, whole grain rich	50 each	To Serve:
Tomatoes, sliced, $\frac{1}{4}$ inch	3 pounds	6. Cut the croissant in half lengthwise.
Lettuce leaves, romaine	2 $\frac{1}{2}$ pounds	7. Place a lettuce leaf and tomato slice on the bottom croissant. 8. Place a #6 scoop of the chickpea salad mixture on the tomato. 9. Place the top of the croissant on the chickpea salad.

NUTRITION INFORMATION

1 serving

NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	370		Total Carbohydrate	58	(g)
Total Fat	11	(g)	Dietary Fiber	7	(g)
Saturated Fat	3	(g)	Total Sugars	10	(g)
Cholesterol	5	(mg)	Vitamin D	1	(mcg)
Sodium	620	(mg)	Calcium	141	(mg)
Protein	13	(g)	Iron	2	(mg)

NOTES

This salad can be used in a wrap, bun, English muffin, or on top of a salad

YIELD/VOLUME**SOURCE**Samantha Cowens Gasbarro, HealthySchoolRecipes.com