


Chickpea Waldorf Salad			CREDITING INFORMATION: 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
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	1	Dressing: Combine yogurt, cider vinegar, mustard, honey, salt, pepper, and cayenne pepper in a bowl. Whisk until well-combined. CCP: 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	2	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). Store under refrigeration until ready for use.		
Water		1 gal		1 gal				
Salt, table		½ tsp		½ tsp				

CHICKPEA WALDORF SALAD			CREDITING INFORMATION: 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
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS			
	Weight	Measure	Weight	Measure				
Beans, garbanzo (chickpeas), canned, low-sodium, drained, rinsed	7 lb 14 oz	1 gal 1 qt 3 ⅓ cups	15 lb 12 oz	2 gal 3 qt 2 ⅔ cups	<div>3</div> <p>Salad: Remove apples from water and drain.</p> <p>In a large container combine the garbanzo beans, celery, onions, parsley, grapes, apples, sunflower seeds, and dried cranberries. Fold together.</p> <p>Add dressing and continue to gently fold, incorporating the dressing.</p> <p>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.</p> <p>CCP: Refrigerate until served.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>			
*Celery, fresh, ½ inch dice	3 lb 2 oz	3 qt	6 lb 4 oz	1 gal 2 qt				
*Onions, fresh, red, ¼ inch dice	11.25 oz	2 cups	1 lb 6.5 oz	1 qt				
*Parsley, fresh, minced	6.5 oz	3 cups 1 Tbsp	13 oz	1 qt 2 cups 2 Tbsp				
*Grapes, fresh, red or green, halved lengthwise	5 lb	3 qt 3 cups	10 lb	1 gal 3 qt 2 cups				
Sunflower seed kernels, dried	1 lb	3 ½ cups	2 lb	1 qt 3 cups				
Cranberries, dried	2 lb	2 qt ¼ cup	4 lb	1 gal ½ cup				
*Spinach, fresh	3 lb 7 oz	1 gal 1 qt 1 cup	6 lb 14 oz	2 gal 2 qt 2 cups				
MARKETING GUIDE FOR 50 SERVINGS			MARKETING GUIDE FOR 100 SERVINGS					
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.								
								

DIRECTIONS

In a mixing bowl, whisk together yogurt, cider vinegar, mustard, honey, salt, black pepper, and cayenne pepper.



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.

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

