

## Garbanzo Bean and Tomato Salad

Yield: 50 servings

### Receiving:

Receive and refrigerate ingredients at or below 40°F until ready to use.

### Same Day Service Cooking Directions:

Sanitize work area with bleach & water solution. Wash hands before food preparation.



Gather and prepare the ingredients as follows:

- 1 can (6# 12 oz) garbanzo beans (chickpeas), drained and rinsed
- 1 pint cherry tomatoes, halved
- 8 leaves basil, fresh, torn into small pieces
- 1 clove garlic, fresh, minced
- ½ teaspoon salt
- 1 teaspoon ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon apple cider vinegar



Combine garlic, salt, pepper, olive oil, and apple cider vinegar in a large bowl or steamtable pan.

Add basil, tomatoes, and garbanzo beans. Cover. Refrigerate until ready to serve.

To Serve: Salad Bar Item

Serving is one #16 scoop (1/4 cup)



To Hold:

\*CCP: Hold for cold service at 40°F or lower.

To Store:

Store leftovers in a clean container. Cover with plastic wrap or a tight fitting lid.

Label with product name and date.

Place in the walk-in/reach-in overnight.

Toss any remaining leftovers after 2<sup>nd</sup> day of service.

