

Indian Curry with Chickpeas

Yield: 24 servings

Receiving:

Receiving: Receive and refrigerate 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.



1. Preheat oven to 350°F.
2. Coat a 4" full pan with pan release spray.
3. Drain and rinse 1 can (6# 12 oz) garbanzo beans (chickpeas) and pour into the pan.
4. In a medium sized bowl or gallon sized measuring container combine:
 - 2 #8 scoops curry paste
 - 1 quart water
5. Add the sauce to the chickpeas and stir to combine.
6. Cover the pan tightly with foil or a metal lid.
7. Place in a preheated oven for approximately 40 minutes, the sauce should have thickened slightly.



To Serve:

Serve warm with couscous - recipe S0131.

Note: You CANNOT reheat the chickpea curry and couscous if they have been pre-dished together. In order to cut down on food waste, do not pre-dish all the chickpea curry and couscous. Dish the last servings on the line so that you do not have excess pre-dished.



Serving K-12 and Head Start

1. Scoop one #8 scoop of couscous for K-1 and Head Start. Scoop two #8 scoops of couscous for Grades 2-12.
2. Place one #8 scoop of chickpea curry on top of the couscous.
3. Serve in a black container or directly onto the tray.



To Hold:

*CCP = Maintain a holding and serving temperature of 140° F or higher.

If product is below 140°F for 2 hours, product must be reheated to 165°F for 15 seconds.

If product is below 140°F for 4 hours or more, dispose of product and record on HACCP.



To Store:

1. Place leftover chickpea curry into a 2" shallow pan. Throw away any leftover couscous.
2. Label a piece of foil, or metal lid, with the product name and date.
3. Lay the foil or lid over the pan, but do not seal (this allows for faster cooling).
4. Place in the walk-in/reach-in overnight.
5. The next morning, seal the pan.

*CCP = Leftovers should be refrigerated and cooled to below 40°F within 6 hours.

To Reheat - Complex Food Preparation:

1. Preheat oven to 350°F.
2. Place chickpea curry in preheated oven.

*CCP = Heat until an internal temperature of 165°F or higher has been reached.

3. Make a new batch of couscous to serve with it - see recipe S0131.
4. Follow directions above for holding and serving.
5. Toss any remaining leftovers.

Allergens: wheat, soy