

Hummus

Component: Meat Alternate

Recipe #

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Garbanzo beans, canned, no added salt	8 lb 9 oz	1 ⅓ No. 10 can			<ol style="list-style-type: none"> 1. Drain garbanzo beans. 2. Combine all ingredients in a food processor. 3. Blend until smooth. 4. Refrigerate promptly. <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 70° F to 41° F within four hours for safety</i></p> <p><i>Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.</i></p> <ol style="list-style-type: none"> 5. For SAC and older children, may garnish with parsley (optional). <p><i>Cold foods must be held under temperature control at 41° F or lower. Food temperatures must be checked every four hours, and discarded if found to be greater than 41° F.</i></p>
Minced garlic (may adjust)		2 Tbsp			
Salt		2 tsp			
Lemon juice		1 cup			
Tahini		2 ⅔ cup			
Parsley, fresh, chopped		1 ⅓ cup			
Cayenne pepper		⅔ tsp			
Olive oil		⅔ cup			
Water		⅓ cup			
Salt free flavor blends, such as lemon pepper, fiesta lime or original		2 tsp			

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Recipe Category: Dip

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Notes:

Nutrition information calculated using Food Processor.

Serving: 6 Tbsp provides 1 oz meat alternate

Serving size may vary. **Check menu notes.**

1-2 years: 3 Tbsp provides ½ oz meat alternate

3-5 years: 3 Tbsp provides ½ oz meat alternate

6-18 years: 6 Tbsp provides 1 oz meat alternate



Nutrients Per Serving

Calories	163	Saturated Fat	1.44 g	Iron	1.10 mg
Protein	5.28 g	Cholesterol	0 mg	Calcium	39.09 mg
Carbohydrate	12.84 g	Vitamin A	8.30 RAE mcg	Sodium	189.77 mg
Total Fat	10.79 g	Vitamin C	3.54 mg	Dietary Fiber (2016)	3.37 g