Shelf Life:

| | --------------Batch Sizing------------- | | | |
Ingredients	Amount	Double	Triple	Half
Romaine Hearts	3.000 HEAD	6.0 HEAD	9.0 HEAD	1.5 HEAD
ONION RED JUMBO	100.000 g	200.0 g	300.0 g	50.0 g
2022.3 Fried Chickpea	200.000 g	400.0 g	600.0 g	100.0 g
CUCUMBER LONG ENGLI	200.000 g	400.0 g	600.0 g	100.0 g
2022.3 Sumac Dressing	300.000 g	600.0 g	900.0 g	150.0 g
TOMATO - 6 X 7 MED	300.000 g	600.0 g	900.0 g	150.0 g
PARSLEY	0.500 BUNCH	1.0 BUNCH	1.5 BUNCH	0.25 BUNCH
PEPPER GREEN 5LB	500.000 g	1000.0 g	1500.0 g	250.0 g
Radish Bunches	0.500 BUNCH	1.0 BUNCH	1.5 BUNCH	0.25 BUNCH
	10.000 PORT	20.0 PORT	30.0 PORT	5.0 PORT

Recipe Instructions:

2022.3 Fried Chickpea

Shelf Life:

Ingredients	Amount	Batch Sizing		
		Double	Triple	Half
BEAN GARBANZO CHICK	2.840L	5.68L	8.52L	1.42L
PFO OIL CANOLA JIB ANT	100.000ml	200.0ml	300.0ml	50.0ml
2022.3 Smoked Paprika Ru	30.000g	60.0g	90.0g	15.0g
	1000.000g	2000.0g	3000.0g	500.0g

Recipe Instructions:

1. Save the chickpea water
2. Strain chickpeas using a strainer and rinse with water
3. Fry chickpeas in the deep fryer at 350F for about 5 minutes, or until crispy
4. Immediately toss in a bowl with smoked paprika rub (fries seasoning) then transfer into a tray with a parchment paper
5. Once cooled, transfer into an insert

2022.3 Sumac Dressing

Shelf Life:

| | | ----------------Batch Sizing---------------- | | |
Ingredients	Amount	Double	Triple	Half
SPICE SUMAC ground	30.000g	60.0g	90.0g	15.0g
Olive Oil Extra virgin	400.000ml	800.0ml	1200.0ml	200.0ml
SALT COARSE KOSHER	10.000g	20.0g	30.0g	5.0g
GARLIC WHOLE PEELED	30.000g	60.0g	90.0g	15.0g
Juice - Lemon Fresh Squee	100.000g	200.0g	300.0g	50.0g
	500.000g	**1000.0g**	**1500.0g**	**250.0g**

Recipe Instructions:

1. Place all ingredients except OLIVE OIL in a delicup or a cambro
2. Using a handblender, slowly add the oil to emulsify it
3. Alternatively, use the blender and pour oil through top hole