



### Recipe Information

**Recipe Name:** EGGPLANT-SPICY, GARBANZO BEANS  
**Recipe Number:** 50640  
**Recipe Long Name:** Spicy Eggplant with Garbanzo Beans  
**Recipe Library:** Divisional

### Preparation Information

**Preparation Date:** 9/2/2011  
**Production Amount:** 20  
**Serving Size:** 8 Ounce - Weight  
**Service Style:** 8 oz  
**Suggested Serving Instructions:**

### Shelf Life:

Use within 24 to 48 hours.

Type	Description	Prep Note	Quantity
P	Garbanzo Beans (Chickpeas), Canned	With Liquid	3 - 1/2 LB
P	Vegetable Salad Oil		3 - 1/2 FL OZ
P	Cumin Seed		1 - 3/4 TBSP
P	Fennel Seed		1 3/4 - TSP
P	Garlic, Fresh	Diced 3/4"	1 - 1/8 C (7 - OUNCE - WEIGHT)
P	Pepper-Black, Ground		1 1/8 - TBSP
P	Pepper-Red, Crushed, Dry		1 1/8 - TBSP
P	Mustard-Ground, Dry		1 - 1/8 FL OZ
P	Potato-Chef, Fresh	Peeled, Diced 1/2"	1 - 1/2 LB
P	Eggplant-Fresh	Peeled, Diced 1/2"	1 - 1/3 LB
P	Onions-Yellow, Fresh	Diced 1/4"	1 - 3/4 LB
P	Tomato Paste, Canned		4 - 2/3 FL OZ (5 1/2 - OUNCE - WEIGHT)
P	Cilantro, Fresh	Chopped	2 1/3 - OZ
P	Tomatoes-Diced, Canned		1 - 1/8 PT (1 - 1/3 POUND)

### # Preparation

- 2 Place half the beans with liquid in a food processor. Process until coarsely pureed. Combine with remaining beans. Mix well.
- 3 In a skillet, heat oil.
- 4 Add cumin, fennel, garlic and peppercorns. Cook for 1 minute or until garlic is golden.
- 5 Stir in crushed red pepper and dry mustard.
- 6 Add potatoes, eggplant and onion. Cook for 5 minutes or until eggplant is slightly soft.
- 7 Stir in bean mixture, tomato paste and half the cilantro. Mix well. Spoon into steamtable pans.
- 8 Spread tomatoes over vegetable mixture and sprinkle with remaining cilantro. CCP-- Steam for 10 minutes or until minimum internal temperature is 140 degrees F. or above. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
- 10 Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).