

# Chana Masala & Brown Rice Bw

Recipe# R5769/ R5769CO

## Yields: 21 Servings

### Gather Ingredients:

Stock # 1026 Garbanzo beans  
Stock # 1464 Masala Curry Sauce  
Stock # 1983 Curried Potato Spice  
\*Yellow Ground Spice 2\*  
Stock #1983 Curried Potato Spice  
\*Seed Packet\*  
Stock # 2453 Salt  
Stock # 3443 Cilantro  
Recipe R2299 Masala Seasoned  
Brown Rice

### Equipment Needed:

Disposable Gloves, Measuring  
Cups and Spoons, Scale, oven  
mitts, thermometer, hotel  
pans, #6 disher, #8 disher, can  
opener, cutting board, knife  
Stock #4272 black bowl with lid

### After You Assemble...

May be held in hot holding cabinet  
at 140 degrees for up to 1 hour

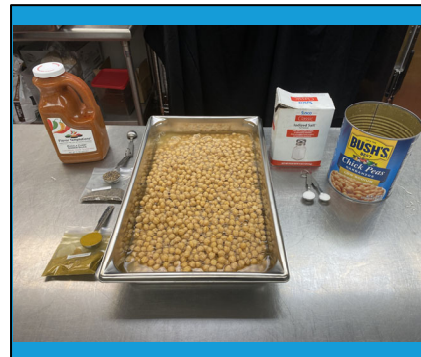
1. Measure Rice, Spice Blend  
(2) from curry potato kit,  
cumin, and water, and cook  
rice according to recipe  
instructions using convection  
or combi oven.



4. Fluff the rice with a  
serving spoon and serve two  
#8 dishers of rice in black  
bowls.



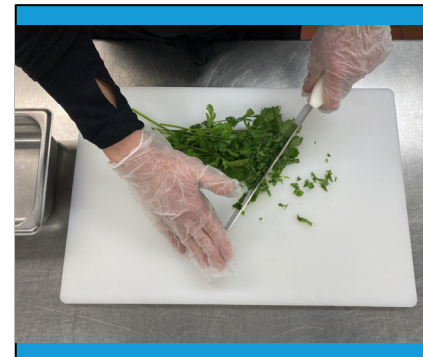
2. Combine 1 can of  
garbanzo beans (Chickpeas),  
1 jug of masala sauce, and  
spices (From curried potato  
kit, use only the seeds and  
the yellow spice 2). Cook  
UNCOVERED.



5. Add one # 6 disher of  
masala beans to the top of  
the rice.



3. Wash fresh cilantro and  
rough chop.



6. Garnish with freshly  
chopped cilantro and serve.

