

Veggie Pita Delight

Makes: 100 servings

Ingredients	Measure	Method
Onion powder	2 Tablespoons	Add onion and garlic powder to drained garbanzo beans and purée in food processor, using shredder attachment. Add dried parsley, lemon juice, salt, pepper, hot sauce, and oil and blend together. Chill hummus mixture prior to serving. Cut whole pita into 6 triangle shapes. Line platter with lettuce. Scoop No. 8 scoop or 1/2 cup portion and of hummus in 5-ounce cup. Garnish platter with 1/4 cup shredded carrots, 3-4 thin tomato slices, and 3-4 thin cucumber slices. Wrap platter if not serving right away.
Garlic powder	5 Tablespoons	
Garbanzo beans, drained	Five #10 cans	
Dried parsley	1 cup	
Lemon juice	3-1/2 cups	
Salt	1/4 cup	
Pepper	1/4 cup	
Hot sauce	1 Tablespoon	
Salad oil	6-2/3 cups	
Pita bread	100	
Carrots, shredded	7 pounds	
Lettuce	5 pounds	
Tomatoes	10 pounds and 4 ounces	
Cucumbers	5-6 each	

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