

COWBOY CAVIAR (featuring Garbanzo bean)

With the Southwest flavors to compliment the garbanzo beans. Serve in a flour tortilla as a wrap to students.

YEILDS 2 GALLONS

INGREDIENTS

2 cans (#10)	Garbanzo beans	Dressing:	
3 pints	Grape tomatoes	1 ½ cup	honey
1 cup	Green onions, diced	¾ cup	Lemon juice
1 cup	Cilantro, chopped	1 Tbsp	Cumin, powder
1 cup	Yellow peppers, chopped	Dash	salt
½ tsp	Garlic, minced		
1 package	Flour tortilla		

INSTRUCTION

1. Make dressing: Mix honey, lemon juice, and cumin, and whisk together. Add salt to taste.
2. Drain beans and rinse under running water.
3. In a large bowl or 4" hotel pan, combine beans, tomatoes, green onion, peppers, garlic.
4. Add dressing and mix well. Keep in the refrigerator until serving.
5. For presentation, line bowl with flour tortilla.

