# Fried Chick Pea Orecchiette



#### **FOODSERVICE**

SERVING SIZE: 36

### Ingredients

- · 4 fluid ounces Water
- 4 1/2 cups Furmano's Chick Peas, Drained
- 2 1/4 cups Onion, Minced
- 1 1/2 tablespoons Minced Garlic
- 1/2 teaspoon Crushed Red Pepper Flakes
- · 2 teaspoons Salt
- As Needed Black Pepper
- 7 7/8 cups Blanched Broccoli Raab
- 7 7/8 cups Cooked Orecchiette Pasta

## In This Recipe



Extra Fancy Chick Peas (Garbanzo Beans)

#### **Preparation**

- 1. In a large skillet over medium high heat, add Olive Oil.
- 2. Next add Chick Peas. Saute until Chick Peas begin to brown slightly. Then add Onions and saute until translucent.
- 3. Next, add Garlic, Red Pepper Flakes, Salt, and Black Pepper. Saute for 2-3 minutes.
- 4. Add Broccoli Raab and Orecchiette, toss, and heat through.

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