

# Chick Pea Chili Patties



**FOODSERVICE**



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**SERVING SIZE: 26**

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## Ingredients

- 4 1/8 cups Cilantro, Chopped
- 1 cup Chopped Parsley
- 5 2/3 fluid ounces Lemon Juice
- 1 liquid cup Olive Oil
- 1 1/8 tablespoon Minced Garlic
- 2 1/6 tablespoons Chili Powder
- 2 teaspoons Salt
- 9 cups **Furmano's Chick Peas**, Drained
- 1 5/8 cups Red Onion, Minced
- 1 5/8 cups 1/4" Diced Roasted Red Pepper
- 1 5/8 cups 1/4" Diced Roasted Poblano Pepper
- 4 1/8 cups Panko Bread Crumbs
- 1 5/8 cups Prepared Brown Rice

## In This Recipe



Extra Fancy Chick Peas  
(Garbanzo Beans)

## Preparation

1. In a large food processor, add Cilantro, Parsley, and Lemon Juice. Puree.
  2. Remove Cilantro Mixture and add Olive Oil, Garlic, Chili Powder, Salt, and Chick Peas. Puree, use Cilantro Mixture to moisten as necessary, eventually mixing all of the cilantro into the Chick Peas
  3. In a large mixing bowl, mix together all pureed ingredients along with Red Onion, Roasted Red Pepper, Roasted Poblano Peppers, Panko Crumbs, and Brown Rice. Mix well and rest overnight.
  4. Using a #8 scoop, make patties out of mixture and sear in a large saute pan. Top with Chimmichurri Sauce.
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