



POTATO AND CHICKEN "SAMOSA" FLATBREAD FOLDS

		50 Servings		
Ingredients	Weight	Measure	Directions	
Mashed potatoes, dehydrated, prepared as directed		1 1/2 gallons 1 cup	<p>Prepare instant mashed potatoes as directed.</p> <p>CCP: Hold hot at 135°F or higher.</p> <p>Heat a large braising pan over medium-high heat. Add the vegetable oil and yellow onions. Cook the onions, stirring occasionally, until softened and slightly browned. Stir in the garam masala spice blend, turmeric, salt, and cayenne pepper, and cook for about 30 seconds to bring out the flavors of the spices. Add the chicken and frozen peas. Continue to cook, stirring occasionally, for about 5 minutes. Do not overcook. Stir in the fresh chopped cilantro.</p> <p>CCP: Cook to a minimum internal temperature of 135°F.</p> <p>Transfer the chicken mixture to steamtable pans and hold hot until service.</p> <p>CCP: Hold hot at 135°F or higher.</p> <p>To make the raita (cucumber yogurt sauce), combine the yogurt, diced cucumber, cilantro, cumin, garlic powder, and cayenne pepper, and mix thoroughly. Portion the raita into 2-ounce portion cups. Chill until service.</p> <p>CCP: Hold cold at 41°F or below.</p> <p>Assemble each flatbread just before service. To assemble, place 1 flatbread into a serving container. Using a #8 scoop, portion 1/2 cup of the mashed potatoes into the center of the flatbread. Press the back of the scoop into the mound of potatoes to make a well. Use a #8 scoop to portion 1/2 cup of the chicken mixture into the well in the mashed potatoes. Serve each flatbread with a 2-ounce portion of raita.</p>	
Vegetable oil		1/4 cup		
Onion, yellow, diced 1/2 inch	3 pounds 2 ounces	2 quarts 2 cups		
Garam masala spice blend		3 tablespoons		
Turmeric, ground		2 1/2 teaspoons		
Salt		1 teaspoon		
Cayenne pepper, ground		1 1/4 tea-spoons		
Chicken, cooked, diced, frozen, thawed, USDA Foods	6 pounds 4 ounces			
Green peas, frozen	1 pound 14 ounces	1 quart 2 2/3 cups		
Cilantro, fresh, chopped		1 1/4 cups		
FOR THE RAITA:				
Yogurt, low-fat, plain	5 pounds 10 ounces	2 quarts 2 cups		
Cucumber, fresh, peeled, 1/4 inch dice	3 pounds 2 ounces	2 quarts 2 cups		
Cilantro, fresh, chopped		1/2 cup		
Cumin, ground		2 1/2 teaspoons		
Garlic powder		1 1/4 teaspoons		
Cayenne pepper		1/2 teaspoon		
Flatbread, whole grain rich, 6-inch square, 2 ounce equivalents grains		50 each		

Serving Size		1 Serving Provides			
1 filled flatbread with 2 ounces raita		2 ounces meat/meat alternate, 2 ounce equivalents grains, 1/2 cup starchy vegetable, 1/4 cup additional vegetable			
Nutrients Per Serving					
Calories	439	Saturated Fat	3.7 g	Iron	1 mg
Protein	28 g	Cholesterol	58 mg	Calcium	161 mg
Carbohydrate	50 g	Vitamin A	628 IU	Sodium	688 mg
Total Fat	14.5 g	Vitamin C	11 mg	Dietary Fiber	7 g