



Recipe Analysis

Recipe ID: PF009

Description: CHICKPEA MASALA

Servings: 96

Serving Size: 3/4 CUP

Recipe Source: Plant Forward

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
2501	BEANS GARBANZO 6/10	2.4817	0.1223	11.7408
1309	OIL VEGETABLE 6/1 GAL	5.0667	0.0032	0.3072
9045	TOMATOES DICED COMM 6/10	2.7400	0.0716	6.8736
2568	GINGER ROOT 1 LB	5.7500	0.0234	2.2464
2510	JALAPENO SLICED 6/10	3.6250	0.0026	0.2496
2570	GARLIC WHOLE PEELED 5 LB	2.2680	0.0038	0.3648
1102	SPICE CHILI POW DK ORG 20 OZ	0.6320	0.0041	0.3936
1123	SPICE CURRY POW ORG 17 OZ BAG	0.4565	0.0143	1.3728
2544	SPINACH BABY 4 LB	4.0000	0.1562	14.9952
1011	SALT KOSHER 12/3 LB	1.5370	0.0003	0.0288
2574	ONION RED 25 LB	0.4516	0.0353	3.3888
2600	CILANTRO 6 CT	1.0000	0.0595	5.7120
Total Recipe Cost:			0.4966	47.6736

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