

# Hummus Chicken Salad



**FOODSERVICE**



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**SERVING SIZE: 26**

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## Ingredients

- 2 cups **Furmano's Chick Peas (Garbanzo Beans)**, Drained & Rinsed
- 2 tablespoons Tahini Paste
- 2 tablespoons Lemon Juice
- 2 each Garlic Cloves
- 1/4 cup Water
- 1 cup Plain greek yogurt
- 1/4 cup Shallots, Minced
- 2 pound Rotisserie chicken, shredded
- 1 1/2 cups Crumbled feta cheese
- 1/2 cup Grape tomatoes, halved
- 3/4 cup Kalamata olives
- 1 1/2 teaspoons Salt
- 3 tablespoons Parsley, Chopped

## In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.



Pouch Organic Chick Peas (Garbanzo Beans)



Organic Chick Peas (Garbanzo Beans)

## Preparation

1. In a food processor, add Furmano's Chick Peas, tahini paste, lemon juice, garlic and water. Puree until smooth.
2. Mix puree with greek yogurt and shallots.
3. In a large bowl, place shredded chicken, feta cheese, grape tomatoes, and kalamata olives. Toss together.
4. Top chicken with chick pea puree mixture and mix to incorporate.
5. Add salt and parsley. Toss together and serve.

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