***NR#105 Sweet potato, kale, and beans stew***

***Serving Size and Ingredient: 1 1/2c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 87 ½ ounce | 175 ounces | 350 ounces | Diced tomatoes, no added salt |
| 3 1/8 cups | 6 ¼ cups | 12 1/2c | Cilantro, chopped |
| 1 1/2c | 3 1/8 cups | 6 1/4cups | Chunky peanut butter |
| 9 1/3 | 18 ¾ | 37 ½ | Garlic clove |
| 6 ¼ tsp | 1/4c | 1/2c | Ground cumin |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Ground cinnamon |
| ¾ tsp | 1 ½ tsp | 3 1/8 tsp | Smoked paprika |
| 12 ½ cups | 25 cups | 37 ½ lbs | Garbanzo Beans, low sodium |
| 3 1/8 cups | 6 ¼ cups | 12 ½ cups | Tap Water |
| 12 ½ cups | 25 cups | 50 cups | Frozen Kale, drained |
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***Directions:***

1. ***Place the first 8 ingredients in food processor, process until pureed. Transfer to a large pot, stir in sweet potatoes, beans and water***
2. ***Cooked, covered on simmer until potatoes are tender, adding kale the last 30 minutes.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***