



## 825125 - Spanish Rice

Source: K12 Culinary  
 Number of Portions: 56  
 Size of Portion: 1/2 cup

### Components:

Meat/Alt:  
 Grains: 1 oz  
 Fruit:  
 Vegetable:  
 Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825024R Seasoning Blend, Mexican.....	1 Tbsp	<b>CCP: No bare hand contact with ready to eat food.</b> Prepare school-made Mexican Seasoning according to recipe # 825924. Measure required amount and store any leftover seasoning mix in tightly covered plastic spice bottle for use in other recipes.
014429 BEVERAGES,H2O,TAP,MUNICIPAL..... 050450 RICE, LONG GRAIN, BROWN, QUICK-COOKING,.... 051495 Salsa, Low-sodium, Canned..... 050385 OIL, VEGETABLE..... 002047 SALT, TABLE.....	2 qts 3 lbs + 8 ozs 1 qt 1/4 cup 1 tsp	Spray 2 inch full size pan(s) with food release. For each pan of rice (56 ½ cup servings), add 2 quarts of water. Add 2 qt of brown rice (about 3 lb 8 oz). Add 1 qt of salsa, ¼ cup vegetable oil, 1 TBSP Mexican Seasoning Blend, and 1 tsp salt. Stir to combine and distribute rice evenly in pan.  Steam immediately for 23 to 25 minutes until rice has fully absorbed the water, salsa, and seasonings. Use a spoon to pull back the rice to ensure the liquid has been fully absorbed by the rice.  <b>CCP: Heat to 135° F or higher.</b>
		Fluff rice with utensil. Cover and hold in hot holding cabinet until service. Serve 1/2 cup using no. 8 disher. <b>CCP: Hold for hot service at 135° F or higher.</b>
		This recipe is best prepared for just in time service. Leftovers are not optimum quality when reheated.

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	120 kcal	Cholesterol	0 mg	Sugars	*0.6* g	Calcium	11.34 mg	13.65%	Calories from Total Fat
Total Fat	1.82 g	Sodium	66 mg	Protein	2.28 g	Iron	0.61 mg	2.34%	Calories from Saturated Fat
Saturated Fat	0.31 g	Carbohydrates	23.23 g	Vitamin A	168.0 IU	Water <sup>1</sup>	*33.84* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.59 g	Vitamin C	3.4 mg	Ash <sup>1</sup>	*0.15* g	77.36%	Calories from Carbohydrates
								7.60%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.