

Fiesta Stuffed Pepper (vegan)

L-040-02

Color Code:

Sodium: Moderate

Yield: 100 Portions

Each Portion: 1 Pepper Half (9-½ oz) + ¼ cup (2 oz) Sauce

Steam-Jacketed Kettle, 12 x 20 x 4-Inch Steam Table Pans (7)

Temperature: 325°F (163°C)

Time: 2 hr.

INGREDIENTS

Item	Measure	Weight	Approx issue
RICE, WHITE, PARBOILED, LONG GRAIN	1-¼ qt	2 lb 1 oz	
WATER, BOILING	1 qt + 3-½ cups	3 lb 12 oz	
LENTILS, BROWN, DRY	2-¼ qt	4 lb 1 oz	
WATER, COLD	2 gal + 1-¼ qt	18 lb 8 oz	
ONION, FRESH, MINCED	1 qt	1 lb 15 oz	2 lb 2 oz
OIL, VEGETABLE, CANOLA	2 tbsp	1 oz	
WATER	1-¾ gal	14 lb	
TOMATO PASTE, CANNED	2-¼ qt	5 lb 4 oz	3 - No. 2-½ cans
SUGAR, GRANULATED	¾ cup	4-¾ oz	
SALT	1 tbsp + 2 tsp	1 oz	
GARLIC, GRANULATED	1 tbsp	0.38 oz	
PEPPER, BLACK, GROUND	1-½ tsp	0.12 oz	
PEPPER, RED, GROUND	1 tsp	0.06 oz	
Chorizo, vegan		13 lb 4 oz	
MUSHROOMS, WHITE, FRESH, MINCED	3 qt	3 lb	3 lb 5 oz
ONIONS, FRESH, MINCED	1 qt	1 lb 15 oz	2 lb 2 oz
GARLIC, GRANULATED	¼ cup	1-½ oz	
PEPPER, BLACK, GROUND	1-½ tsp	0.12 oz	
PEPPERS, GREEN, MEDIUM, HALVED, STEMMED/SEEDED/CORED	100 halves	18 lb	50 whole peppers

DIRECTIONS

1. CP: Thaw plant based chorizo under refrigeration at 41°F (5°C).
2. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
3. Combine rice and boiling water in (12 x 20 x 4-inch) steam table pan; stir well. Transfer pans to a preheated steamer. Steam rice for 22 to 25 minutes until the rice is tender and most of the water is absorbed. CCP: Internal temperature must reach 145°F (163°C) or higher for 15 seconds. Remove rice from steamer. Fluff rice lightly with a fork. CP: Hold rice at 135°F (57°C) or higher for use in Step 7 or cool rice to 41°F (5°C).
4. Pick through lentils thoroughly discarding any discolored lentils or foreign debris (this is natural with lentils and other legumes). Rinse lentils well and drain. Combine lentils and cold water in a steam-jacketed kettle. Bring to a boil; reduce heat and simmer for 15 to 20 minutes until lentils are tender. Drain lentils; CP: Hold lentils at 135°F (57°C) or higher for use in Step 7 or cool lentils to 41°F (5°C).
5. Sauté onions in vegetable oil in steam-jacketed kettle or stockpot for 5 minutes until slightly tender. Add water; bring to a simmer. Add tomato paste, sugar, salt, granulated garlic, black pepper and red pepper; stir well to blend thoroughly. Bring to a boil; reduce heat. Simmer for 15 minutes until thickened. CCP: Internal temperature must reach 145°F (63°C) or higher for 15 seconds. CP: Hold hot at 135°F (57°C) for use in Steps 7 and 8.
6. Combine plant based chorizo, reserved lentils and reserved rice in a mixer bowl. In a separate mixing bowl, combine mushrooms, onions, salt, granulated garlic, basil, and black pepper; mix thoroughly. Add seasoning mixture to chorizo mixture. Add 3 lb 2 oz (1-½ qt) tomato sauce to chorizo and seasoning mixture in mixer bowl. Mix on low speed for 1 to 2 minutes to distribute ingredients evenly, but do not over mix.
7. Fill each pepper half with 6 oz (⅔ cup or 1-No. 6 scoop) chorizo mixture. Transfer 14-15 peppers to each (12 x 20 x 4-inch) steam table pan. Pour 11 oz (1-⅓ cups) tomato sauce evenly over peppers in each pan, approximately 1-½ tbsp per pepper.
8. Cover pans; if using foil, be sure that the foil does not come into contact with the tomato sauce. Using a convection oven, bake at 325°F (163°C) on high fan, closed vent for 1 hour. CCP: Internal temperature must reach 155°F (68°C) or higher for 15 seconds
9. CP: Hold peppers and remaining sauce hot at 135°F (57°C) for hot service.

RECIPE NOTES

1. In Step 5, green lentils may be substituted for brown lentils depending on availability.
2. In Step 8, if peppers are small, use 100 whole peppers, cored, per 100 portions.
3. In Step 8, other colors of bell peppers may be used or an assortment of colors (green, red, yellow, orange) may be used.
4. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar together.
5. Original recipe number: L-040-01

NUTRITION FACTS
