

**CEREALS AND PASTA PRODUCTS No.E 807 00**  
**DIRTY RICE**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
51 cal	10 g	2 g	1 g	0 mg	159 mg	12 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
RICE PILAF MIX	6 lbs	3 qts 1-1/4 cup	
WORCESTERSHIRE SAUCE	1 lbs	2 cup	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
WATER,BOILING	4-1/8 lbs	2 qts	
PEAS & CARROTS,FROZEN	5 lbs	1 gal <1/16th qts	
SCALLIONS,FRESH	10-5/8 oz	3 cup	11-3/4 oz
HOT SAUCE	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Combine rice pilaf blend, worcestershire sauce and garlic in boiling water. Cover. Reduce heat and simmer for 20 minutes.
- 2 Chop scallions. Add peas and carrots, scallions and hot sauce. Mix well. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.