



Spanish Rice (Brown, Long Grain, Oven)



No. E-009-00

Yield 100 Portions

Each Portion $\frac{3}{4}$ cup (6- $\frac{1}{2}$ oz)

Pan Size and Number Steam-Jacketed Kettle, 12 x 20 x 4-Inch Steam Table Pan (3)

Temp 350°F

Time 1 hr. 15 min.

Cereals and Pasta Products

Go for Green® Color and Sodium Codes

Green (Eat Often) Moderate Sodium

Nutrition Facts

Calories 174

Carbohydrates
30 g

Sugars* 3 g

Protein 4 g

Fat 5 g

Saturated Fat
0.5 g

Cholesterol 0 mg

Sodium 401 mg

Calcium 43 mg

Fiber 3.1 g

Ingredients

Ingredient	Measure	Weight	Approx. Issue
TOMATOES, CANNED, DICED, DRAINED	1- $\frac{3}{4}$ gal	13 lb 13 oz	3- $\frac{3}{4}$ - No. 10 can
RESERVED TOMATO LIQUID + WATER	2- $\frac{1}{4}$ gal	18 lb	
OIL, VEGETABLE, CANOLA	1- $\frac{3}{4}$ cups	13 oz	
ONIONS, FRESH, CHOPPED $\frac{1}{2}$ -INCH	3- $\frac{3}{4}$ qt	4 lb 11 oz	5 lb 3 oz
PEPPERS, GREEN, FRESH, CHOPPED $\frac{1}{2}$ -INCH	1- $\frac{3}{4}$ qt	2 lb 5 oz	2 lb 14 oz

RICE, LONG GRAIN, BROWN	1 gal	6 lb 15 oz
SALT	¼ cup	2-½ oz
GARLIC, GRANULATED	¼ cup	1-½ oz
PEPPER, BLACK, GROUND	3 tbsp	¾ oz
PAPRIKA, GROUND	2 tbsp	½ oz
THYME, GROUND	3 tbsp	¾ oz
BAY LEAVES	9 leaves	

Directions

- 1 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.
- 2 Drain tomatoes, reserving the liquid; coarsely chop tomato solids and reserve for use in Step 6. Add enough water to drained tomato liquid to equal 18 lbs (2-¼ gal). Bring tomato liquid mixture to a boil in a covered steam-jacketed kettle or stockpot. Immediately turn off heat. Cover; keep tomato liquid mixture hot for use in Step 7.
- 3 Sauté onions and peppers in oil in a steam-jacketed kettle or stockpot for 5 to 7 minutes until tender.
- 4 Add brown rice to vegetable mixture; cook, stirring periodically, assuring that the rice grains are evenly coated with oil, until lightly browned, about 10 minutes.
- 5 Transfer about 5 lb 12 oz (3-½ qt) of rice-vegetable mixture to each of three (12 x 20 x 4-inch) steam table pans.
- 6 Add 4 lb 10 oz (9-⅓ cups) reserved tomato solids, 1 tbsp + 1 tsp salt, 1 tbsp + 1 tsp granulated garlic, 1 tbsp black pepper, 2 tsp paprika, 1 tbsp thyme and 3 bay leaves to each of three (12 x 20 x 4-inch) pans of reserved rice-vegetable mixture; stir.
- 7 Pour 6 lbs (3 qt) of reserved, hot tomato liquid mixture over rice mixture in each pan; stir well. Cover tightly.
- 8 Using a convection oven, bake covered at 350°F (177°C) on high fan, closed vent for 1 hour until the brown rice is tender and most of the water is absorbed. CCP: Internal temperature must reach 145°F (63°C) or higher for 15 seconds.
- 9 Fluff rice lightly with fork before serving; cover. CP: Hold for hot service at 135°F (57°C) or higher.

Recipe Notes

1. Two No. 10 scoops may be used for each portion.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.