

AZTEC RICE (Entrée or side)(vegan)

Yield 100

Portion 1 1/2 cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Fiber
cal	g	10 g	g	0 mg	mg	mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
RICE,MEXICAN BLEND	6 lbs	3 qts 3 cup	
GARLIC CLOVES,FRESH,MINCED	4-3/4 oz	1 cup	5-1/2 oz
OIL,SALAD	7-2/3 oz	1 cup	
TOMATOES,CANNED,DICED,DRAINED	7 lbs	3 qts 3/4 cup	
BEANS,BLACK,CANNED,DRAINED	7 lbs	3 qts 3/8 cup	
CORN,FROZEN,WHOLE KERNEL	7 lbs	1 gal 7/8 qts	
PEPPER,BLACK,GROUND	2/3 oz	3 tbsp	
CHILI POWDER,LIGHT,GROUND	1 oz	1/4 cup	
CUMIN,GROUND	1-2/3 oz	1/2 cup	
ONIONS,GREEN,FRESH,CHOPPED	7 oz	2 cup	7-7/8 oz

Method

- 1 Prepare rice according to package directions.
- 2 Add remaining ingredients. Mix well. Simmer 5 minutes.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.

Notes

1. Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey. If the Mexican Rice Blend contains no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey, and if facility prepares this recipe as written, facility may choose to list item on Go For Green card as "Aztec Rice (vegan)".
2. Alternatives: If fresh garlic is not available substitute 1/2 cup of garlic powder for 1/2 cup minced fresh garlic.
3. If canned beans are not available, scratch cooked to weight, drained, may be substituted.
4. See E 803 01 for this dish to be used as a side dish.
5. *Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.
6. This is an entrée portion. Cut portion in half to serve as a side.