

# Spanish Rice

ADAPTED FROM CHEF JOHN MERCER  
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



**THE HUMANE SOCIETY**  
OF THE UNITED STATES

## Process # 2 – Same Day Service

### YIELD:

50 Servings

100 Servings

Ingredients	Weight	Measure	Weight	Measure
Brown rice, long grain, dry	6 lbs. 14 oz.		13 lbs. 12 oz.	
Water		1 ½ gallons		3 gallons
Diced Tomatoes, canned with juice		¾ gallon + 1 pint		1 ¾ gallons
Cumin, ground		½ cup		1 cup
Chili Powder		2 ½ Tbsp.		1/3 cup
Oregano, dried		2 ½ Tbsp.		1/3 cup
Garlic Powder		1/2 tsp		1 tsp
Black Pepper, ground		¾ tsp		1 ½ tsp
Cayenne Pepper, ground		¾ tsp		1 ½ tsp

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP - Standard Operating Procedure- Wash all produce before starting this recipe.

## Preparation

- Combine all ingredients and divide into 4 – 12x20x2 ½ steam table pans (2 pans for 50 servings).
- Cover the pans and steam for 30-40 minutes or until tender.

Alternative cooking methods:

- Boil water and pour over rice, tomatoes and spices. Bake covered rice in the oven at 350°F for approximately 30 minutes.
- Heat to a rolling boil. Cook until water is absorbed, about 30-40 minutes. Stir once. Cover and cook an additional 10 minutes over low heat.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

HACCP Critical Control Point: Hold at 135°F or higher.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

## Serving Information

Portion rice with 2 - #8 scoops (1 cup) to provide 2 ounce grain equivalents.

## Nutrition Information \* From USDA Nutrient Database

Calories: 241 Total Fat: 2g Saturated Fat: 0g Carbohydrate: 50g (5g Fiber) Protein: 6g Sodium: 114mg