

**CEREALS AND PASTA PRODUCTS No.E 005 01**  
**LYONNAISE RICE**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
164 cal	33 g	3 g	2 g	0 mg	215 mg	29 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
RICE, LONG GRAIN	8-1/2 lbs	1 gal 1-1/4 qts	
WATER, COLD	23 lbs	2 gal 3 qts	
SALT	1-7/8 oz	3 tbsp	
OIL, SALAD	1-1/2 oz	3 tbsp	
ONIONS, FRESH, CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
OIL, SALAD	3-7/8 oz	1/2 cup	
PIMIENTO, CANNED, DRAINED, CHOPPED	13-1/2 oz	2 cup	

**Method**

- 1 Combine rice, water, salt, and salad oil; bring to a boil. Stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. Remove from heat.
- 3 Saute onions in oil until tender.
- 4 Add sauteed onions and pimientos to cooked rice. Toss well. CCP: Hold for service at 140 F. or higher.