

CEREALS AND PASTA PRODUCTS No.E 009 00
SPANISH RICE

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
153 cal	31 g	4 g	2 g	2 mg	409 mg	55 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
RICE, LONG GRAIN	5-3/4 lbs	3 qts 2 cup	
WATER, COLD	15-1/8 lbs	1 gal 3-1/4 qts	
OIL, SALAD	1 oz	2 tbsp	
SALT	1-1/4 oz	2 tbsp	
BACON, RAW	1-1/2 lbs		
TOMATOES, CANNED, DICED, DRAINED	19-7/8 lbs	2 gal 1 qts	
ONIONS, FRESH, CHOPPED	4-1/4 lbs	3 qts	4-2/3 lbs
PEPPERS, GREEN, FRESH, CHOPPED	2 lbs	1 qts 2 cup	2-3/8 lbs
SUGAR, GRANULATED	3-1/2 oz	1/2 cup	
SALT	1 oz	1 tbsp	
THYME, GROUND	1/3 oz	2 tbsp	
PEPPER, BLACK, GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	1/4 oz	3/8 tsp	
BAY LEAF, FRESH	1/8 oz	4 each	

Method

- 1 Cook rice according to directions on Recipe No. E 005 00. Set aside for use in Step 4.
- 2 Saute bacon until crisp in steam-jacketed kettle or stock pot. Drain; discard drippings.
- 3 Add tomatoes, onions, peppers, sugar, salt, thyme, black pepper, garlic, and bay leaves. Stir to combine; bring to boil. Cover; reduce heat; simmer 15 minutes.
- 4 Add rice; stir to combine; using a convection oven, bake at 325 F. 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove bay leaves before serving. CCP: Hold for service at 140 F. or higher.