

CEREALS AND PASTA PRODUCTS No.E 807 00
DIRTY RICE

Yield 100

Portion 3/4 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 51 cal | 10 g | 2 g | 1 g | 0 mg | 159 mg | 12 mg |

Ingredient

| <u>Ingredient</u> | <u>Weight</u> | <u>Measure</u> | <u>Issue</u> |
|--------------------------|----------------------|-----------------------|---------------------|
| RICE PILAF MIX | 6 lbs | 3 qts 1-1/4 cup | |
| WORCESTERSHIRE SAUCE | 1 lbs | 2 cup | |
| GARLIC POWDER | 1-1/4 oz | 1/4 cup 1/3 tbsp | |
| WATER,BOILING | 4-1/8 lbs | 2 qts | |
| PEAS & CARROTS,FROZEN | 5 lbs | 1 gal <1/16th qts | |
| SCALLIONS,FRESH | 10-5/8 oz | 3 cup | 11-3/4 oz |
| HOT SAUCE | 2 oz | 1/4 cup 1/3 tbsp | |

Method

- 1 Combine rice pilaf blend, worcestershire sauce and garlic in boiling water. Cover. Reduce heat and simmer for 20 minutes.
- 2 Chop scallions. Add peas and carrots, scallions and hot sauce. Mix well. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 3 Divide rice equally between steam table pans. CCP: Hold for service at 140 F. or higher.