#### WHOLE GRAIN BROWN RICE

## NO IMAGE

Servings:	1.00	Category:	Grain
Serving Size:	0.50 cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9928
School:	Manchester High School		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN	1/4 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

### **Preparation Instructions**

STOCKPOT METHOD: COMBINE RICE, WATER, AND OPTIONAL SALT AND BUTTER. IN A STOCKPOT AND BRING TO A HARD BOIL. COVER AND REDUCE HEAT TO MEDIUM-LOW AND COOK FOR 25 MINUTES. TURNOUT TO STEAM TRAY. TRADITIONAL OVEN: PLACE RICE AND OPTIONAL SALT AND BUTTER IN PAN. ADD BOILING WATER. COVER RIGHTLY AND BAKE AT 350 DEGREES FOR 30-35 MINUTES. STEAMER METHOD: PLACE RICE AND OPTIONAL BUTTER AND SALT, WITH BOILING WATER IN STEAMER PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION.

# Meal Components (SLE) Amount Per Serving

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Meat	0.000			
Grain	1.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 0.50 cup

Amount Per Serving						
Calo	ries	170.00				
Fat		1.50g				
SaturatedFat		0.00g				
Trans Fat		0.00g				
Cholesterol		0.00mg				
Sodium		0.00mg				
Carbohydrates		36.00g				
Fiber		1.00g				
Sugar		0.00g				
Protein		4.00g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	5.00mg	Iron	1.00mg			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available