BASMATI RICE

NO IMAGE

Servings:	4.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51673
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BASMATI	1 Cup		352033
BUTTER PRINT SLTD GRD AA 36-1 GCHC	1/2 Tablespoon	UNPREPARED	191205
SALT IODIZED	1/4 Teaspoon	READY_TO_EAT used to salt food	108286

Preparation Instructions

Rinse thoroughly:

Always rinse basmati rice under cold water in a strainer to remove excess starch, which can make it sticky if not removed

Basic Preparation

STOVE TOP: USING A 2:1 WATER TO RICE RATIO, BRING WATER TO A BOIL, ADD BUTTER/OIL/SALT OPTIONALLY, ADD RICE. COVER &; REDUCE HEAT TO LOW AND SIMMER ABOUT 15 MINUTES OR UNTIL ALL WATER IS ABSORBED.

OVEN: USING A 2:1 WATER TO RICE RATIO, ADD BOILING WATER TO THE BAKING PAN WITH RICE AND, OPTIONALLY, BUTTER/OIL/SALT. COVER TIGHTLY AND BAKE AT 350 DEGREES FOR 15-20 MINUTES, OR UNTIL ALL WATER IS ABSORBED

Meal Components (SLE) Amount Per Serving

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Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		172.50			
Fat		1.38g			
SaturatedFat		0.88g			
Trans Fat*		0.00g			
Cholesterol		3.75mg			
Sodium		158.75mg			
Carbohydrates		36.00g			
Fiber		0.00g			
Sugar		0.00g			
Protein		3.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.36mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available