

Fiesta Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8656
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE MEXICAN FIESTA	1/2 Cup	Stove: In a large stock pot add 1.75 quarts of water, rice, contents of seasoning packet and 2 ounces of butter (optional). Stir well and bring to a boil. Reduce heat to simmer, cover and let stand for 15 minutes or until MOST of the water is absorbed. Stir well. Transfer to serving pan and keep warm at 160 degrees F. Fluff with fork before serving. Oven: In a deep half-size steamtable tray, combine 1.75 quarts of boiling water, rice, seasoning packet and 2 ounces of butter (optional). Stir well and cover. Bake in a 450 degree F oven for 20-25 minutes or until most of the water is absorbed. Stir well. Transfer to serving pan and keep warm at 160 degrees F. Fluff with fork before serving.	259389

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CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	50.60
Fat	0.20g
Saturated Fat	0.08g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	282.50mg
Carbohydrates	10.75g
Fiber	0.35g
Total Sugar	0.75g
Added Sugar	0.25g
Protein	1.33g
Vitamin A 0.00mcg**	Vitamin C 0.00mg**
Calcium 12.06mg	Iron 0.34mg

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available