

# Fiesta Rice



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE MEXICAN FIESTA	1/2 Cup	<p><b>Stove:</b> 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.</p> <p><b>Oven:</b> 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.</p>	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

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

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

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

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

## Nutrition - Per 100g

No 100g Conversion Available