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001343 - Farmer's Choice Dirty Rice

Source: Montgomery Cnty Number of Portions: 48 Size of Portion: 1 cup

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz
Grains: 0.75 oz
Fruit: 0 Cup
Vegetable: 0.25 Cup
Milk: 0 Cup

903229 Ground Beef - USDA 85/15	9 1/2 LB
799939 GARLIC,RAW	6 cloves, minced
902507 Onion	3 Cup chopped
050452 RICE, LONG GRAIN, BROWN, DRY	5 CUP
799938 CARROTS,RAW	2 CUP, chopped
050542 TOMATOES, DICED, LOW-SODIUM, CANNED	5 CUP
903892 PEPPERS RED SWEET	1 1/2 CUP, diced
011976 PEPPER,BANANA,RAW	6 Medium, diced
011641 SQUASH,SMMR,ALL VAR,RAW	3 CUP, chopped
011477 SQUASH,SMMR,ZUCCHINI,INCL SKN,RAW	3 CUP, chopped
019296 HONEY	2 TBSP
903900 Basil, Dry	3 TSP
002029 PARSLEY,DRIED	3 TSP
799905 OREGANO LEAVES,DRIED	3 TSP, ground
002026 ONION POWDER	3 TSP
002030 PEPPER,BLACK	3 TSP, ground
002047 SALT,TABLE	6 TSP

Cook rice according to package directions.

Brown beef in large skillet, drain. Add garlic and onion. Cook about 2 minutes until onion begins to become transparent. Add carrots, tomatoes, all peppers, squash and zucchini. Mix thoroughly and cook another 1-2 minutes. Add cooked rice to beef mixture. Mix well, then add all remaining ingredients.

Place in large baking dishes in oven and bake at 350 degrees for 30 minutes or until heated to 165 degrees. Serve 1 cup

CCP: Hold at 135 degrees or higher for service.

*Nutrients are based upon 1 Portion Size (1 cup)

Calories	286 kcal	Cholesterol	*0.00* mg	Sugars	*1.20* g	Calcium	*22.03* mg	46.71%	Calories from Total Fat	
Total Fat	14.84 g	Sodium	385.76 mg	Protein	18.78 g	Iron	*0.62* mg	15.30%	Calories from Sat Fat	
Saturated Fat	4.86 g	Carbohydrate	*19.49* g	Vitamin A	*1111.20* ĬU	Water ¹	*24.43* g	*7.44%*	Calories from Trans Fat	
Trans Fat ²	*2.36* g	Dietary Fiber	*1.50* g	Vitamin C	*10.41* mg	Ash ¹	*0.96* g	*27.27%*	Calories from Carbohydrates	
		•	_		-		-	26.28%	Calories from Protein	

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.