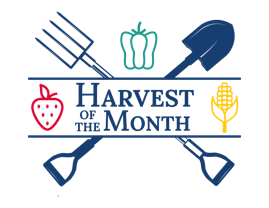
# Office of School and Community Nutrition Programs Logo

Standardized Recipe

**Garden Ranch & Chili Rice**



**Yield:** 50 or 100 servings

**Recipe Number: Serving Size:**  ¾ cup or 6 oz. spoodle**Category:** Entree

**Total Time:** 40 minutes

*Please see the* [*ICN’s Basic Culinary Math for School Nutrition Professionals*](https://theicn.org/icn-resources-a-z/basic-culinary-math-for-school-nutrition-professionals/) *for recipe adjustment procedures.*

| Ingredient | 50 Servings Weight | 50 Servings  Measure | 100 Servings Weight | 100 Servings Measure | Directions for 50 servings |
| --- | --- | --- | --- | --- | --- |
| Rice, brown, WG | 3 lbs. + 8 oz. |  | 7 lbs. |  | 1. Put 3 ½ lbs. rice in a 4” full-sized steamtable pan. |
| Water |  | 1 gal. |  | 2 gal. | 1. Pour 1 gallon of water over rice and stir in chili powder, cumin, onion powder, garlic powder, black pepper and ranch seasoning. |
| Salt |  | ½ Tbsp. |  | 1 Tbsp. | 1. Steam uncovered for 25 minutes or until 135° F and all liquid is absorbed. |
| Chili Powder |  | ¼ cup +  1 Tbsp. |  | ½ cup + 2 Tbsp. |  |
| Cumin, ground |  | 1 Tbsp. + ¾ tsp. |  | 2 ½ Tbsp. |  |
| Onion Powder |  | 2 Tbsp. |  | ¼ cup |  |
| Garlic Powder |  | 1 Tbsp. |  | 2 Tbsp. |  |
| Black Pepper |  | 1 ½ tsp. |  | 1 Tbsp. |  |
| Ranch Seasoning, dry | 3.2 oz.  (1 packet) |  | 6.4 oz.  (2 packets) |  |  |
| Bell Pepper, green and/or red | 1 lb. + 4 oz. |  | 2 lbs. + 8 oz. |  | 1. While rice is steaming, prepare peppers and onions: wash the peppers and remove stems and seeds; peel the onions and remove tops and bottoms. |
| Onion, yellow | 1 lb. + 4 oz. |  | 2 lbs. + 8 oz. |  | 1. Chop onions and peppers by hand or using a food processor with dicing blade. |
| Corn, kernels, frozen | 6 lbs. + 8 oz. |  | 13 lbs. |  | 1. Place corn in two 4” full-sized steamtable pans and add onions and bell peppers, splitting evenly between the two pans. |
|  |  |  |  |  | 1. Steam corn mixture for approximately 15 minutes until vegetables are tender and 135° F. |
|  |  |  |  |  | 1. Mix rice and corn mixture together in two 4” full-sized steamtable pans immediately before service. **CCP: Hold at 135° F or higher for duration of service.** |
|  |  |  |  |  | 1. Serve ¾ cup using a 6 oz. spoodle or scoop. |

## Preparation Time:

## 15 minutes

## Cook Time:

## 25 minutes

## HACCP Process:

* Process #2 – Same Day Service

## Contribution to Meal Pattern:

* 1 oz. eq. Grain
* ¼ cup Vegetable

## Contribution to Vegetable Subgroups:

* ¼ cup Other Vegetable

## Virginia Harvest of the Month Vegetable(s) and/or Fruit(s):

* Bell Peppers (September)

## Considerations for Seasonality:

* Use bell peppers while in season for optimal taste.
* Onions – seasonal in Virginia April – June

## Additional Serving Suggestions:

* Canned USDA corn can be used in place of frozen corn – canned corn should be drained and rinsed with cold water before steaming to preserve a bright color during the steaming process.

## Notes:

One asterisks (\*) indicates USDA Foods.

## Allergens:

* Free from all major allergens

## Nutrition Information:

Per serving:

* Calories – 106 kcal
* Total Fat – 0.77 g
* Saturated Fat – 0.03 g
* Cholesterol – 0.0 mg
* Sodium – 103.55 mg
* Carbohydrates – 22.58 g
* Dietary Fiber – 2.43 g
* Total Sugars – 3.03 g
* Protein – 2.37 g

## Recipe Source:

* Pulaski County Schools