

Spanish Rice with Fajita Chicken

Yield: 100 servings – ¾ cup rice, 4 oz chicken

Ingredients:

- ½ cup vegetable oil
- 8 oz green peppers, finely chopped (DoD)
- 12 oz celery, finely chopped (DoD)
- 24 oz spanish onion, diced (DoD)
- 2 tbsp garlic powder
- 1 tbsp salt
- 1 tbsp chili powder
- 3 tbsp paprika
- ½ #10 can canned, diced tomatoes (USDA #100329)
- 21 cups brown rice (USDA #100500/101031)
- 42 cups water and reserved tomato juice
- 0.8 cs fajita chicken (USDA #100117)

Crediting:

¾ cup rice, 4 oz chicken = 2 oz
eq M/MA, 1.75 oz eq WG

Directions:

1. Wash peppers, remove seeds, and slice into ¼ inch strips.
2. Cut onion in half, remove skin, and cut into ½ inch slices.
3. Wash celery and dice.
4. Heat oil in skillet. Add onions, pepper, and celery and sauté until onions are translucent.
5. Add the spices and mix well. Cook for an additional 5 minutes.
6. Preheat convection oven to 350° F. Oil the bottom of the hotel pan. Combine water, diced tomatoes with juice, and rice in the pan and cover with aluminum foil.
7. Place in the oven for about 1 hour, or until rice is tender. When rice is tender, remove from heat and fluff.
8. Keep in warmer until service. CCP: Hold for hot service at 140° F or above.
9. Preheat convection oven to 400° F.
10. Place frozen chicken fajita strips in a single layer on sheet pans, and heat for 15-20 minutes. Heat to an internal temperature of 165° F for at least 15 seconds.
11. Store fajita chicken in warmer until service. CCP: Hold for hot service at 140° F or above.
12. Using a #5 scoop (6 oz volume), scoop spanish rice, then place 4 oz level spoodle (volume) of chicken fajita meat on top of rice.

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