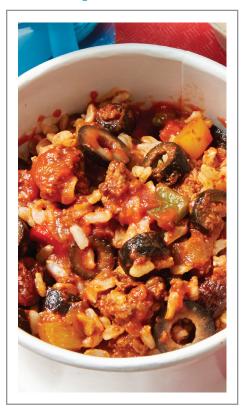


# Spanish Picadillo and Brown Rice



#### Yield: 100

10.5 ounces or 297 grams

**Meal Equivalencies:** 2 eq. meat/meat alternative, ¼ cup other vegetable, ¼ cup red/orange vegetable, 1 eq. grain

Ingredients		
Ground Beef, 85% Lean	17 pounds, 8 ounces	
California Ripe Olives, Sliced	6 pounds, 14 ounces	
Diced Bell Peppers, Frozen	7 pounds	
Diced Onion, Frozen	8 pounds, 8 ounces	
Fresh Minced Garlic	1 cup	
Salt	¼ cup	
Black Pepper	<sup>3</sup> ⁄ <sub>4</sub> cup	
Ground Cumin	<sup>3</sup> ⁄4 cup	
Capers, Drained	2 cups	
Raisins, Seedless	2 quarts	
Tomato Sauce, Low Sodium	15 pounds	
Long Grain Brown Rice, Cooked	6 pounds, 4 ounces	

#### Directions Prior to Day of Service:

Pre-Prep:	Clean and sanitize prep area.
Prep:	<ul> <li>Pull beef from freezer.</li> <li>Wash hands thoroughly.</li> <li>Place beef on trays with space between to thaw.</li> <li>Wash hands thoroughly.</li> </ul>
<b>CCP:</b> Hold below 41°F	• Place meat in cooler on bottom shelf.
Day of Service:	

Pre-Prep:	<ul> <li>Clean and sanitize prep area.</li> </ul>
	<ul> <li>Wash hands thoroughly.</li> </ul>
CCP: Prepare	• Pull olives from dry storage. Wipe off lids, open and
foods at room	carefully dispose of lids. Drain well.
temperature in two hours or less	• Pull beef, and garlic from cooler. Pull peppers and onions from freezer. Cut open each beef package and place beef in tilt skillet preheated to medium high.
	• Wash hands thoroughly.

## Cook: • Stirring frequently, cook beef over low heat until beef is browned. Drain well. Add in onions, peppers and garlic and continue to sauté over low heat.

### Day of Service, cont'd:

	<ul> <li>Add olives, raisins, capers, seasonings and tomato sauce.</li> </ul>
<b>CCP:</b> Heat until an internal temperature is reached of 165°f for 15 seconds	Check Temperature, remove when internal
<b>Hold:</b> <b>CCP:</b> Hold above 135°F	• Hold in warmer, above 135°F. e
Cook:	Cook brown rice according to package directions.
<b>Hold:</b> <b>CCP:</b> Hold above 135°F	• Hold in warmer, above 135°F. e
Serve:	• ¾ cup using a 6 ounce ladle over ½ cup of brown rice using a #8 disher.