



# 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	¾ cup
Ground Cumin	¾ 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:**
- Pull beef from freezer.
  - Wash hands thoroughly.
  - Place beef on trays with space between to thaw.
  - Wash hands thoroughly.
- CCP:** Hold below 41°F
- Place meat in cooler on bottom shelf.

## Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area.
  - Wash hands thoroughly.
- CCP:** Prepare foods at room temperature in two hours or less
- Pull olives from dry storage. Wipe off lids, open and carefully dispose of lids. Drain well.
  - 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:

- Add olives, raisins, capers, seasonings and tomato sauce.
- CCP:** Heat until an internal temperature is reached of 165°F for 15 seconds
- Bring to a boil, reduce heat and simmer for 25 minutes.
  - Check Temperature, remove when internal temperature of 165° is reached.
- Hold:**
- Hold in warmer, above 135°F.
- CCP:** Hold above 135°F
- Cook:**
- Cook brown rice according to package directions.
- Hold:**
- Hold in warmer, above 135°F.
- CCP:** Hold above 135°F
- Serve:**
- ¾ cup using a 6 ounce ladle over ½ cup of brown rice using a #8 disher.