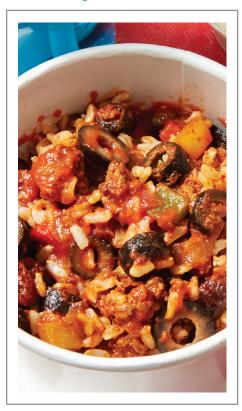


Spanish Picadillo and Brown Rice



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	³ ⁄ ₄ cup	
Ground Cumin	³ ⁄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:	 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	• 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:

	 Add olives, raisins, capers, seasonings and tomato sauce.
CCP: Heat until an internal temperature is reached of 165°f for 15 seconds	Check Temperature, remove when internal
Hold: CCP: Hold above 135°F	• Hold in warmer, above 135°F. e
Cook:	Cook brown rice according to package directions.
Hold: CCP: 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.