Spanish Rice		FOODSERVICE
with <b>Butter Buds</b> ®	Group: Grain	
Number of Portions: 16Size of Portions: 1/2 Cup		Butter
INGREDIENTS	MEASURE	Listu Cols Natural Roter Reverses
Butter Buds, Dry	1/4 Cup	B COULD PR SAVING
Hot Tap Water	3/4 Cup	SIST UTC. G CA. (COD)
Onion, Chopped	1 Cup	
Chili Powder	1 tsp.	
Cumin, Ground	2 tsp.	
Oregano	2 tsp.	
Salt	1 tsp.	
Rice, Medium Grain	1 lb.	
Beef Broth, Low Sodium	3 1/2 Cups	
Tomato Paste	6 oz.	
Buttermist <sup>®</sup> Food & Pan Spray		

## PREPARATIONS

Combine Butter Buds and hot tap water in a large sauce pan. Whisk to reconstitute. Add onions and simmer for 5 minutes. Do not boil.

Add rice and seasonings to the sauce pan. Stir well and heat for 2-3 minutes, stirring occasionally.

Heat beef broth until hot. Add broth and tomato paste to the rice. Stir to distribute tomato paste in the pan. Bring to a boil. Reduce heat and cover tightly. Cook over low heat for 20 minutes or until liquid is absorbed.

Pour into a steam table pan. Hold at temperature for serving.

## Nutritional Information

Nutrients are based upon 1 Portion Size: 1/2 Cup

Calories	127 kcal	Cholesterol	0.00 g	Protein	3.17 g	Calcium	13.68 mg	2.21% Calories from Total Fat
Total Fat	0.31 g	Sodium	378.83 mg	Vitamin A	32.58 RE	Iron	1.82 mg	0.50% Calories from Saturated Fat
Saturated Fat	0.07 g	Carbohydrate	27.31 g	Vitamin A	220.46 IU	Water <sup>1</sup>	27.87 g	0.00%* Calories from Trans Fat
Trans Fat <sup>1</sup>	0.00 g	Dietary Fiber	19.90 g	Vitamin C	3.15 mg	Ash <sup>1</sup>	0.77 g	85.96% Calories from Carbohydrates
								9.97% Calories from Protein

Allergens

Contains milk

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient \* - denotes combined nutrient totals with either missing or incomplete nutrient data 1 - denotes optional nutrient values



HACCP Process: #2 Same Day Service

6.4.2015