

# RICE PILAF, INDIAN STYLE, BLACK PEARL MEDLEY®

Creating delicious rice could not be easier! This rice blend is flavored with warm spices and baked, for a colorful and appealing side dish.

ONE PORTION PROVIDES:  
1 oz. eq. grain



INGREDIENTS	100 SERVINGS	DIRECTIONS
Vegetable soup broth, from base	6 quarts	1. Bring broth to a boil.
Black Pearl Medley rice	6 pounds	2. Add rice into a 4-inch deep half hotel pan or a 2 1/2-inch full hotel pan.
Ginger, ground, spices	6 tablespoons	3. Add spices
Turmeric, ground, spice	3 tablespoons	4. Add hot liquid to the pan, stirring to distribute the spices.
Salt, kosher	3 tablespoons	5. Cover with foil and bake at 350°F for 45 minutes or until rice is tender and liquid is absorbed.
		6. Hold, covered, in a warmer or steam table. <b>CCP-Hold hot (140°F. or above) for service.</b>

Serving size	1/2 Cup	Yield, weight	18 Pounds, 5 5/8 Ounces
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NUTRIENTS PER SERVING							
Calories	35	Total Fat (gm)	0	Vitamin A (IU)	0	Iron (mg)	0.5
Protein (gm)	1	Saturated Fat (gm)	0	Vitamin C (mg)	0	Sodium (mg)	406
Carbohydrate (gm)	7	Cholesterol (mg)	0	Calcium (mg)	5	Dietary Fiber (gm)	1