

## RC Product Code: 54464 Spicy Premium Chicken with Black Beans and Rice

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with Spicy Whole Grain Breaded, Chicken Patty, CN Labeled, Fully Cooked

Serving Size:	1 spicy chicken patty, 1/2cup rice and 2/3cup beans		
Yield:	100 servings		
Contribution:	2oz meat/ma, 2oz grain, 1/4cup legumes, 1/8cup other vegetable		



## Nutritional information for 1/2cup rice, 2/3cup black beans and 1 spicy chicken patty

Portion	1 serving	Cholesterol (mg)	30
Calories	387	Sodium (mg)	908
Total Fat (g)	14	Total Carbohydrates (g)	45
Saturated Fat (g)	2	Sugar (g)	2
Trans Fat (g)	0	Protein (g)	19
Trans Fat (g)	0	Protein (g)	19

Ingredients	Amount	Instructions
Spicy Whole Grain Breaded, Chicken Patty, CN Labeled, Fully Cooked	20lbs	Place 1qt. brown rice in each of 4 steam table pans. Pour 1 qt. + 2cups boiling water over each pan of brown rice. Stir. Cover pans tightly. Bake in 325° F convection oven for 40 minutes. Remove from oven let stand covered for 5 minutes. Stir, recover a nd hold for service.
Brown Rice	6lbs 4oz	Place frozen chicken patties in single layer on sheet pan. Bake in 350° F convection oven for 12-14 minutes or until product reaches an internal temperature of 165° F.
Black Beans (Low Sodium Canned Drained & Rinsed)	4 - #10 cans	Heat Canola oil in medium stock pot uncovered. Add diced onions and green peppers. Cook for 2-3 minutes or until onions become translucent.
Canola Oil	1 1/3cup + 2tbsp 2tsp	Add garlic, cumin, Kitchen Bouquet and drained black beans. Stir constantly for 1-2 minutes.
Onions (Fresh Diced)	5.5lbs	Add 1 quart of water and salt. Bring to a boil.
Green Pepper (Fresh Diced)	2.5lbs	Reduce heat to medium and simmer for 5-10 minutes.
Garlic (Minced)	12oz	Add cilantro, stir well. Pour 3qts and 2cups of bean mixture into each of 4 pans.
Cumin (Ground)	2oz	Serve placing 1/2cup (No 8 scoop) rice, then 2/3cup (No 6 scoop) beans on top.
Kitchen Bouquet	1/4cup + 2tbsp	Lean Spicy Chicken Patty against beans and rice.
Salt	1 1/3tbsp	Serve.
Cilantro (Fresh Minced)	4oz	

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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