



California Chutney and Brown Rice

Yield: 100 (10.5 Ounces or 1 cup by volume)

296.5 grams

Meal Equivalencies: 1 oz. eq. Grain, ¼ cup Other Vegetable, ¼ cup Fruit

Ingredients

California Ripe Olives, Sliced, Drained, 1.06 - #10 Can	3 quarts, ½ cup
California Peaches, Diced, In Juice or Light Syrup, Not Drained, 3 ¼ - #10 Cans	2 gallons, 1 quart
Fresh Onions, Cleaned and Diced	8 pounds
Fresh Bell Peppers, Cleaned and Diced	4 pounds
Brown Sugar, Lightly Packed	2 ½ cups
Cayenne or Red Pepper, Ground	⅛ cup
Curry Powder	½ cup
Salt	⅛ cup
Vegetable Stock	1 gallon, 1 quart
Brown Rice, Long Grain, Regular, Dry	6 pounds, 4 ounces
Pan Spray	1 ounce

Directions Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
- CCP:** Prepare foods at room temperature in two hours or less
- Pull brown rice and seasonings from dry storage and
 - Place at work station
 - Pull olives and diced peaches from dry storage
 - Wipe off lids and place at work station
 - Open cans and carefully discard lids
 - Drain olives well
 - Do not drain the peaches
 - Pull 4 deep steam table pans and place at work station
 - Spray pans lightly with pan release
- Prep:**
- Wash hands thoroughly
 - Mix brown sugar, curry, pepper and salt together
 - In each pan place ¼ of the peaches and juice using 2 quarts plus 1 cup per pan
 - Add in olives using 3 ¼ cups per pan
 - Add onions to each pan using 4 ¼ cups per pan
 - Top with 3 ⅛ cup diced peppers
 - Sprinkle each pan with ⅞ of a cup of seasoning and stir well

- Cook:**
- Bake at 400°F in a preheated convection oven for 15 minutes uncovered.
 - Stir well and then add 1 pound plus 9 ounces of dry brown rice per pan
 - Add in 1 quart plus 1 cup of vegetable stock to pan
 - Mix well

- Cook:**
- Cover with foil and place in oven
- CCP:** Heat until an internal temperature of 140°F is reached for 15 seconds.
- Continue cooking covered rice at 400°F conventional oven for 40 minutes or until all liquids are absorbed
 - Stir to fluff rice.

- Hold:**
- Hold in warming cart above 135°F
- CCP:** Hold above 135°F

- Serve:**
- Serve 1 cup of California chutney brown rice pilaf using 1 8-ounce spoodle
- CCP:** Hold above 135°F