

**CEREALS AND PASTA PRODUCTS No.E 008 01**  
**ORANGE RICE**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
221 cal	42 g	4 g	4 g	4 mg	812 mg	45 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BUTTER	6 oz	3/4 cup	
OIL,SALAD	5-3/4 oz	3/4 cup	
ONIONS,FRESH,CHOPPED	6-2/3 lbs	1 gal 3/4 qts	7-1/2 lbs
RICE,LONG GRAIN	9 lbs	1 gal 1-1/2 qts	
JUICE,ORANGE	11 lbs	1 gal 1 qts	
CHICKEN BROTH		3 gal	

**Method**

- 1 Melt butter or margarine. Add salad oil or melted shortening and onions. Stir well. Saute until onions are tender, about 5 minutes.
- 2 Add rice to onion mixture. Cook until rice is lightly browned, about 10 minutes, stirring constantly.
- 3 Place 2 quarts of onion and rice mixture into each pan.
- 4 Prepare broth according to recipe directions. Add orange juice to boiling broth; stir well. Pour 3-1/4 quarts over rice mixture in each pan; cover.
- 5 Using a convection oven, bake at 350 F. for 40 to 45 minutes or until tender on high fan, closed vent or until rice is tender. Stir lightly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.
- 6 May be garnished with thinly sliced oranges just before serving.