

**CHICKEN BRIYANI (COOKED DICED)**

**Yield** 100

**Portion** 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
379 cal	42 g	29 g	10 g	77 mg	882 mg	112 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BUTTER,MELTED	6 oz	1/2 cup	
OIL,SALAD	5-3/4 oz	3/4 cup	
ONIONS,FRESH,CHOPPED	7 lbs	1 gal 1 qts	7-3/4 lbs
RICE,LONG GRAIN	9 lbs	1 gal 1-1/2 qts	
CUMIN,GROUND	1-1/8 oz	1/4 cup 1-2/3 tbsp	
ALLSPICE,GROUND	3-1/2 oz	1 cup	
CHILI POWDER,DARK,GROUND	3/4 oz	3 tbsp	
GARLIC POWDER	3/8 oz	1 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
CHICKEN,COOKED,DICED	18 lbs		
SPINACH,CHOPPED,FROZEN	4 lbs	2 qts 3-5/8 cup	
TOMATOES,CANNED,DICED,DRAINED	16-7/8 lbs	2 gal	
CHICKEN BROTH		2 gal 2 qts	

**Method**

- 1 Melt butter or margarine. Add salad oil and onions. Stir well. Saute until onions for 5 minutes or until they are tender.
- 2 Add rice. Cook rice 10 minutes or until lightly browned, stirring constantly. Add cumin, all spice, chili powder, garlic powder and red pepper.
- 3 Place 2-1/2 quart seasoned onion and rice mixture into ungreased steam table pans. Add 9 cups tomatoes, 1 gallon chicken and 1 quart spinach to each steam table pan. Stir to combine.
- 4 Pour 2-1/2 quart hot broth over rice, tomato, chicken and spinach mixture in each pan; stir well.
- 5 Cover, using a convection oven, bake at 350 F. for 55 to 60 minutes on high fan, closed vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.