

Yellow Rice Pilaf (Oven Method)

This Middle Eastern-inspired yellow rice pilaf is cooked with warm flavors of turmeric, garlic, onion, and cumin, which pairs perfectly with the Chicken Shawarma recipe.

Preparation Time: 15 minutes

Cook Time: 40 minutes

NSLP/SBP Crediting Information:

½ cup provides 1 oz eq grains.



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Oil, vegetable	4 oz	½ cup	8 oz	1 cup	1 Heat a large stock pot over medium-low heat. Add the vegetable oil and heat for 10 seconds before adding the onions. 2 Add diced onions, granulated garlic, granulated onion, ground turmeric, ground cumin, and salt. Stir until spices are fully incorporated for about 1 minute.
Onion, fresh, yellow, small dice	8 oz	2 cups	1 lb	1 qt	
Garlic, granulated		2 Tbsp 2 tsp		5 Tbsp 1 tsp	
Onion, granulated		2 Tbsp 2 tsp		5 Tbsp 1 tsp	
Turmeric, ground		2 Tbsp 2 tsp		5 Tbsp 1 tsp	
Cumin, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		1 tsp		2 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Vegetable broth, low-sodium		3 qts 1 cup		1 gal 2 ½ qts	3 Add vegetable broth. Stir well. Bring to a boil and remove from heat.
Rice, brown, long grain, parboiled, dry	3 lbs 8 oz	2 qts 1 cup	7 lbs	1 gal 2 cups	4 Place brown rice in a steam table pan (12" x 20" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					5 Pour 1 qt 2 ½ cups of seasoned stock over each pan of brown rice. Stir well and cover pans tightly and bake. Bake: Conventional oven: 350 °F for 40 minutes. Convection oven: 325 °F for 40 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.
					6 Remove rice from oven. Fluff rice. Critical Control Point: Hold for hot service at 135 °F or higher.
					7 Serve ½ cup (portion with a No. 8 scoop or 4 oz spoodle).





NUTRITION INFORMATION

For ½ cup (No. 8 scoop)

NUTRIENTS

AMOUNT

Calories 147

Total Fat 3 g

Saturated Fat 0 g

Cholesterol 0 mg

Sodium 185 mg

Total Carbohydrate 26 g

Dietary Fiber 2 g

Total Sugars 0 g

Added Sugars 0 g

Protein 4 g

Vitamin A 0 RAE

Vitamin C 1 mg

Calcium 8 mg

Iron 1 mg

Source:

USDA Standardized Recipe Project — 2025

*MARKETING GUIDE

Food as Purchased for

50 Servings

100 Servings

Onions, mature, fresh

9 oz

1 lb 2 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings

100 Servings

About 8 lbs 10 oz

About 1 gal 1 qt/2 steam table pans

About 17 lbs 4 oz

About 2 gal 2 qts/4 steam table pans

