



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 |
|-----------------|------------|

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|------------------|------------|
| Total Fat | 3 g |
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|---------------|-----|
| Saturated Fat | 0 g |
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|--------------------|-------------|
| Cholesterol | 0 mg |
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|---------------|---------------|
| Sodium | 185 mg |
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|---------------------------|-------------|
| Total Carbohydrate | 26 g |
|---------------------------|-------------|

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|---------------|-----|
| Dietary Fiber | 2 g |
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|--------------|-----|
| Total Sugars | 0 g |
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|--------------|-----|
| Added Sugars | 0 g |
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|----------------|------------|
| Protein | 4 g |
|----------------|------------|

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|-----------|-------|
| Vitamin A | 0 RAE |
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|-----------|------|
| Vitamin C | 1 mg |
|-----------|------|

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|---------|------|
| 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 |