

Cilantro Lime Rice - CACFP

General Information

Recipe #	Category	Source
1756063	Grains 	Local

Ingredients

Name	Quantity	+	Quantity 2
Rice, brown, long-grain, raw (Includes foods for USDA's Food Distribution Program)	6 ¼ oz.		
Beverages, water, tap, municipal	1 pt., ¾ c., 2 tbsp., ¼ tsp.		
Lime juice, raw	¾ FL OZ		
Salt, table	⅛ tsp.		
Coriander (cilantro) leaves, raw	¾ oz.		

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

- 1.Pre-heat oven to 350 degrees F.
2. Place rice into 10" x 12" deep pan. Add water, lime juice, and salt. Cover with foil and bake for 25-30 minutes until tender.
3. Take cilantro off the the stems. Rinse and chop. Set aside for garnish.
4. Remove rice from the oven. Uncover and let sit for 5 minutes. Fluff with a fork. Garnish with minced cilantro. Hold hot for service.

Note: For rice prepare as stated on the package.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.



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Serving Size	Yield
2/3 Cup	6.00

Nutrition Facts

Serving Size 2/3 Cup (150 gm)

Amount Per Serving		
Calories		109.911
		% Daily Value*
Total Fat	0.964 gm	1.483%
Saturated Fat	0.175 gm	0.875%
Trans Fat	0.000 gm	
Cholesterol	0.000 mg	
Sodium	53.035 mg	2.21%
Total	22.917 gm	7.639%
Carbohydrate		
Dietary Fiber	1.171 gm	4.686%
Total Sugars	0.287 gm	
Includes 0.000 gm of Added Sugars		
Protein	2.311 gm	4.622%
Vitamin A	11.538 mcg RAE	1.282%
Vitamin C	2.027 mg	3.379%
Vitamin D	0.000 mcg	
Calcium	8.892 mg	0.889%
Iron	0.444 mg	2.468%
Potassium	96.904 mg	2.062%
Saturated Fat % of Calories		1.433 %
Added Sugar % of Calories		0.000 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Meal Components

Component	Measurement
Grains	0.5 oz

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated	Created
02-26-2025	02-26-2025

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