





**Creamy Arroz
Con Pollo**

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

Creamy Arroz Con Pollo

Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings Weight	Measure	Directions
Cooked diced chicken	3 lbs.		1. Combine all ingredients, except for cheddar cheese, in a large bowl. Mix thoroughly. 2. Divide chicken mixture evenly between 2 full size steamtable pans (20 x 12 x 4) and spread evenly. 3. Top each pan of chicken mixture evenly with 1-1/2 lbs. cheddar cheese. Bake at 350° F for 15 minutes until temperature reaches 165° F. 4. CCP: Hold for hot service at 135° F or higher. 5. Portion with a No. 6 scoop.
Cooked brown rice	3 lbs. 2 oz. (dry)	1½ gals	
Chicken broth, low sodium	1½ lbs.	3 cups	
McCormick cumin		½ cup	
Dannon plain fat-free Greek yogurt	2 lbs.	1 qt.	
McCormick Chipotle cinnamon		2 Tbsp. 2 tsp.	
Reduced-fat cheddar cheese, shredded	3 lbs.		

Serving:	Yield:
1 serving provides 2 oz. meat/meat alternate. 1 grain equivalent.	48 servings: Heaping #6 scoop

Nutrients Per Serving			
Calories	236 kcal	Saturated Fat	3.55 g
Protein	19.61 g	Cholesterol	17.20 mg
Carbohydrates	23.53 g	Vitamin A	179.80 IU
Total Fat	7.02 g	Vitamin C	0.00 mg
		Iron	0.74 mg
		Calcium	281.78 mg
		Sodium	332.61 mg
		Dietary Fiber	1.28 g