



# Creamy Arroz Con Pollo

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## Creamy Arroz Con Pollo

Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Cooked diced chicken	3 lbs.		<ol style="list-style-type: none"> <li>Combine all ingredients, except for cheddar cheese, in a large bowl. Mix thoroughly.</li> <li>Divide chicken mixture evenly between 2 full size steamtable pans (20 x 12 x 4) and spread evenly.</li> <li>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.</li> <li>CCP: Hold for hot service at 135° F or higher.</li> <li>Portion with a No. 6 scoop.</li> </ol>
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:

1 serving provides 2 oz. meat/meat alternate.  
1 grain equivalent.

### Yield:

48 servings:  
Heaping #6 scoop

### Nutrients Per Serving

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