Green Rice

Portions: 150

Ingredients:

<table>
<thead>
<tr>
<th>Amount</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 qts</td>
<td>rice</td>
</tr>
<tr>
<td>7 ½ qts</td>
<td>water, cold</td>
</tr>
<tr>
<td>7 ½ tbsp</td>
<td>salt, kosher</td>
</tr>
<tr>
<td>2 ½ cups</td>
<td>spinach, steamed, drained, chopped</td>
</tr>
<tr>
<td>2 bunches</td>
<td>cilantro, stemmed, chopped</td>
</tr>
<tr>
<td>1 ½ cups</td>
<td>olive oil</td>
</tr>
<tr>
<td>5 each</td>
<td>limes</td>
</tr>
</tbody>
</table>

Method:

1. Combine 1 quart rice and 1 ½ quarts water in each of 5 deep half hotel pans
2. Add 1 ½ tbsp salt to each, stir to dissolve
3. Cover tightly with plastic wrap then foil
4. Bake in a 300°F oven until water is absorbed, about 45 minutes
5. Let cool slightly then keep warm until service
6. Just before service, transfer rice to a large bowl, add remaining ingredients, toss gently to mix
7. Return to hotel pans with lids and serve immediately

Note:

Can substitute 1/3 of rice with boiled brown rice for color and deeper flavor