



T & A M F O U R
FOOD SERVICE



A Taste of India Rice

Yield: 10 servings

Ingredients:

- 1 tablespoon vegetable oil
- 3 ounces onions, diced
- 3 cups reduced sodium chicken broth
- 2 cloves garlic, chopped
- 1 teaspoon Garam masala spice
- ¼ teaspoon ground ginger
- ½ jalapeno, fresh, finely chopped, seeds removed
- 16 ounces brown long grain rice
- 9 ounces JENNIE-O® Grand Champion® Tender Browned Turkey Breast, #8502-02, diced
- 4 ounces peas and carrots
- 4 ounces toasted slivered almonds, optional

Directions:

1. Heat the oil in a stock pot or kettle.
2. Add the onions and cook until they are soft.
3. Add the broth, garlic, and spices to the pot. Bring to a boil.
4. Divide the rice, turkey, and vegetables evenly among the pan and mix together.
5. Divide the hot broth evenly on top. Stir. Cover the pan and bake at 375°F for 1 hour and 30 minutes, or until the rice is cooked.
6. Fluff the rice mixture and keep warm until ready to serve.
7. Sprinkle toasted almonds on top of each portion.

Recipe and photo courtesy of Jennie-O