NuChoice Foods

New Orleans Style Cuisine™

Dirty Rice

... known originally as rice dressing down in Cajun country, it was at first prepared as a mixture of rice, vegetables and was most often served mixed with a protein such as red meat, pork, chicken or chicken gizzards.
It will be your favorite entree when simply mixed into cooked ground beef.

Preparation

*Pour 10 cups of water into medium sauce pan.

*Add 1/2 stick of butter and Dirty rice.

*Stir well and bring to a boil.

*Reduce heat, cover and let simmer for 30-35 minutes or bring to boil and place covered pan in oven at 350 F. for 45 minutes.

*Serve Hot.

Serving Suggestions

Excellent entree served with ground beef, chicken breast, pork chops or filling for stuffed bell peppers.

Nutritional Facts

Calories 150	Calories from fat 5
Sodium 620mg	Cholesterol 0mg
Protein 4g	Total Carbohydrates 28g

Packaging Information

Product SKU	747553122048
Case Weight Net & Gross	Net Wt: 15.5 lbs, Gross Wt: 16.5 lbs
Case Dimensions LxHxW	12" x 9 7/8" x 7 1/2"
Cases per pallet	96 Cases
Case unit of pack	8 Packages @ 36oz each per case
Serving Size	1/4 cup dry (57g) = 1 cup 8 oz cooked
Servings per Package	18
Packages per 100 servings	6
Minimum Order Requirements	1 pallet
Shelf life	24 months

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