

Carne Asada Arroz Con Queso (SFR- School Food Rocks)



General Information

Recipe #	Category	Source
2114768	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable Blend, Corn & Black Bean Fiesta, Roasted, Frozen, 6/2.5#, Simplot Roastworks, 1007117977762	24 lbs., 4 oz.	
Cheese, Sauce, Ultimate Creamy, White, Pouch, 6/106oz, 39.75#, Land O Lakes, 39947	12 lbs., 8 oz.	
Rice, Arroz Frito, 8/3#, Del Real, Product Code 499	30 lbs., 14 oz.	
Beef, Carne Asada, 10/2#, Del Real, 2 M/MA Product Code 207	12 lbs., 8 oz.	
Coriander (cilantro) leaves, raw	1 pt., 1 tbsp., 1 tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

Instructions:

1. Wash and dry all produce.
2. Prepare the Roasted Corn and Black Beans:
 1. Place roasted vegetable blend on lined sheet pans and cook for 8–10 minutes. Transfer to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
3. Prepare the Queso Blanco Cheese Sauce:
 1. Place unopened pouch on perforated steam table pan or tray in steamer. Heat for 12–15 minutes, or until sauce reaches 145°F–155°F. Carefully remove as product will be hot. Transfer queso blanco cheese sauce to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
4. Place sealed bag of Arroz Frito rice in a steamer or boiling water. Heat for 45–60 minutes or until product reaches serving temperature. Carefully open bag to avoid steam burns. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer Mexican rice to steam table pan



Carne Asada Arroz Con Queso

Serving Size	Yield
1 serving	100.00

Nutrition Facts

Serving Size 1 serving (364 gm)		
Amount Per Serving		
Calories		520.249
		% Daily Value*
Total Fat	22.403 gm	34.466%
Saturated Fat	6.507 gm	32.533%
Trans Fat	0.000 gm	
Cholesterol	52.000 mg	17.333%
Sodium	1341.135 mg	55.881%
Total Carbohydrate	58.072 gm	19.357%
Dietary Fiber	6.062 gm	24.249%
Total Sugars	8.895 gm	
Includes 0.000 gm of Added Sugars		
Protein	22.794 gm	45.587%
Vitamin A	1.123*	0.125%
Vitamin C	9.207*	15.346%
Vitamin D	0.000	
Calcium	201.032	20.103%
Iron	3.700	20.557%
Potassium	901.742	19.186%
Saturated Fat % of Calories		11.256 %
Added Sugar % of Calories		0.000 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
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- and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
5. Combine hot Arroz Frito rice with queso blanco cheese sauce and mix thoroughly until evenly coated. Hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
6. Place sealed bag of carne asada in a steamer or boiling water. Heat for 45–60 minutes or until product reaches serving temperature. Carefully open bag to avoid steam burns. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer carne asada to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
7. **Assembly:**
1. Place 1 cup cheesy Arroz Frito rice into serving bowl.
 2. Top with 2 oz of carne asada.
 3. Add 1/4 cup of roasted corn and black beans.
 4. Garnish with chopped cilantro.
 5. Serve immediately.

Meat/Meat Alternates	2 oz
Grains	1.25 oz
Additional Vegetables	0.25 cups
Starchy	0.25 cups

Allergens

Milk

Added Sugar Limitations

Not applicable.

Vendors

- Land O Lakes
- Simplot

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Dates	
Last Updated	Created
06-30-2026	05-23-2026