



**CHAIRMANS**  
FOODS

QUALITY COMFORT FOODS

## VERSATILE AND FLAVORFUL SPANISH RICE

**APPETITE-APPEALING,  
ECONOMICAL  
AND EFFICIENT  
FOR RESTAURANT  
MANAGEMENT**

Spanish rice remains popular in foodservice due to its versatility, affordability, and compatibility with a wide range of dishes. It pairs well with meats, beans, and plant-based options, making it a staple in Mexican, Tex-Mex, and other global cuisines.

### 33112 – Spanish Rice

This traditional Spanish rice is made with dehydrated vegetables, spices, and tomato paste, creating a flavorful dish with vibrant color and a slight tang. The rehydrated vegetables, like bell peppers and onions, add flavor. The tomato paste coats the rice, enhancing its richness and creating a perfect base for a variety of meals.

### Spanish Rice

- **Bold Flavor:** A savory mix of spices and tomato paste provides a warm, tangy taste.
- **Versatile:** Pairs well with meats, seafood, and Mexican cuisine.
- **Quick & Convenient:** Easy to prepare, saving time in foodservice.
- **Visually Appealing:** Its vibrant red color enhances the meal's presentation.



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## Grow Your Business Through Customizable Side Dishes!

As casual dining and quick-service chains continue to rise, Spanish rice is frequently included as a customizable side dish, contributing to its ongoing demand in foodservice operations.



### Chairmans Foods:

- High-quality ingredients to ensure quality and consistency.
- Full menu of meal options for restaurants and retail delis.
- Experienced R&D, chef, and production teams.

### Packaging Details

CUSTOMER ITEM NUMBER	UPC CASE CODE	INDIVIDUAL UNIT UPC CODE	UNIT NET WEIGHT	UNITS PER CASE	CASE NET WEIGHT
N/A	696633331125	N/A	3 lbs.	12	36 lbs.

GROSS CASE WEIGHT	CASE DIMENSIONS	CASE CUBE	LAYERS	CASES PER LAYER	TOTAL CASES
37 lbs. lbs.	15.125" x 11.875" x 9.6875"	1.0	4	10	40

### Storage & Handling

PRODUCT STORAGE	SHELF LIFE	SHELF LIFE AT RECEIPT
Frozen: ≤ 10°F	365 Days	243 Days

### Cooking / Heating Instructions

1. Bring a large pot of water to a boil. Place frozen bags of product into the boiling water. Boil for approximately 15-20 minutes or until temperature reaches 165°F.
2. Once product reaches 165°F, pour into a serving dish and serve. It is recommended to hold up to a maximum of 4 hours on a hot bar.



**Call Your Chairmans Foods Sales Representative TODAY!**

