

# Caribbean Jerk Rice



**FOODSERVICE**



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**SERVING SIZE: 36**

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## Ingredients

- 1 1/2 liquid cups Water
- 2 1/4 cups Red Onion, Minced
- 9 cups Sweet Potatoes, Peeled & Diced
- 4 1/2 cups Green Peppers, Diced
- 3/4 cup Minced Garlic
- 9 each Jalapeno, Diced
- 1 tablespoon Cumin
- 1 1/2 teaspoons Curry Powder
- 1 1/2 teaspoons Ground Allspice
- 4 1/2 cups **Furmano's Black Beans**, Drained & Rinsed
- 12 3/8 cups Cooked Long Grain Rice
- 1 1/2 fluid ounces Fresh Lime Juice
- 4 1/2 cups Diced Mango
- As Needed Salt

## In This Recipe



Black Beans - 15.5 oz.



Pouch Organic Black Beans In Brine



Pouch Black Beans in Brine



Low Sodium - All Natural  
Black Beans in Brine

## Preparation

1. Add Olive Oil to a medium sized saute' pan that is heated over medium heat.
2. Add Red Onion, Diced Yams, and Green Pepper saute' for 5 min.
3. Add Garlic, Jalapeno, Cumin, Red Pepper Flake, Ginger, Curry Powder, and Allspice to saute' pan. Heat for 5 min.
4. Add Black Beans and Rice. Heat to 180\*
5. Add Mango, Lime Juice, and Salt. Toss to incorporate.