# Chicken Noodle Soup w/ cheese breadstick

Servings:	50.00	
Meal Type:	Lunch	
Category:	Entree	
HACCP Process:	Same Day Service	

#### Chicken Noodle Soup w/ cheese breadstick

### **Nutrition Information**

Calories	316.48	Protein	21.30g
Fat	7.74g	SaturatedFat	2.86g
Trans Fat	0.00g	Cholesterol	85.22mg
Carbohydrates	39.82g	Fiber	3.07g
Sugar	2.10g	Sodium	275.66mg
Iron	2.46mg	Vitamin C	0.52mg
Vitamin A	1427.35IU	Calcium	220.13mg

## Ingredients

5 3/10 Fluid Ounce BASE CHIX LO SOD NO MSG 6-1# MINR

makes 3 gallons of chicken stock w/ 2/3 of this base.

4 1/2 Pound PASTA NOODL EGG FZ 4-3# REAMES

1 1/2 bag of noodle

- 4 Pound CHIX DCD 40 COMM
- 1 3/4 Cup CELERY JUMBO 16-24CT 40# MARKON chopped

1/2 Cup ONION DEHY CHPD 15# P/L

2 1/4 Cup CARROT WHL PEELED 2-10# RSS

chopped

- 1/4 Cup PARSLEY CALIF CLND 4-1 RSS
- 1 Teaspoon SPICE PEPR BLK CRACKED 18Z TRDE
- 50 Each BREADSTICK CHS STFD WGRAIN 6 144CT

CONVECTION

Convection Oven

- 1. Preheat oven to 400° F.
- 2. Place Bosco Stick breadsticks on a baking sheet.
- 3. THAWED: 6-8 minutes.

4. Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

Oven temperatures may vary. Adjust baking time and

or temperature as necessary.

Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.

### DEEP\_FRY

### Deep Fry

1. Preheat oil to 350° F.

2. THAWED ONLY: 1-2 minutes.

3. Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

Oven temperatures may vary. Adjust baking time and

or temperature as necessary.

Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.

### **THAW**

Thawing Instructions

- 1. Thaw before baking.
- 2. Keep Bosco Stick breadsticks covered while thawing.
- 3. Bosco Stick breadsticks may be thawed in packaging.
- 4. Bosco Stick breadsticks have 8 days shelf life when refrigerated.

Oven temperatures may vary. Adjust baking time and

or temperature as necessary.

Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.

**Preparation Instructions**