HOMEMADE BROCCOLI CHEESE SOUP

NO IMAGE

Servings:	16.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10695
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROTH CHIX NO MSG	1 Quart 1 Pint 2/3 Cup (6 2/3 Cup)	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30/u201340 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2/u20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/u201315 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	261564
ONION DEHY CHPD	1 Tablespoon		263036
BROCCOLI FLORET BITE SIZE	3/4 Pound		732451
MILK WHT 2	4 Gallon		504602
CHEESE AMER 160CT SLCD R/F	1 Pound	READY_TO_EAT Pre-sliced Use Cold or Melted	722360
PASTA NOODL EGG FZ	1/2 Pound		245046

Preparation Instructions

COOK BROCCOLI AND ONION IN BROTH UNTIL TENDER. ADD NOODLES AND COOK FOR 7-8 MINUTES. TURN DOWN THE HEAT AND ADD MILK AND CHEESE. COOK ON LOW UNTIL THE CHEESE MELTS.

Meal Components (SLE)

Starch

 Meat
 1.000

 Grain
 0.500

 Fruit
 0.000

 GreenVeg
 0.137

 RedVeg
 0.000

 OtherVeg
 0.000

 Legumes
 0.000

0.000

Nutrition Facts

Servings Per Recipe: 16.00 Serving Size: 8.00 Ounce

Amount Per Serving				
Calories	621.26			
Fat	23.38g			
SaturatedFat	14.25g			
Trans Fat	0.00g			
Cholesterol	110.00mg			
Sodium	1181.97mg			
Carbohydrates	59.74g			
Fiber	0.93g			
Sugar	1.81g			
Protein	42.98g			
Vitamin A 2154.16IU	Vitamin C 31.99mg			
Calcium 1458.38mg	Iron 1.17mg			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories		
Fat		
SaturatedFat		
Trans Fat		
Cholesterol		
Sodium		
Carbohydrates		
Fiber		
Sugar		
Protein		
949.82IU	Vitamin C	14.10mg
643.04mg	Iron	0.51mg
	at atedFat as Fat esterol dium aydrates ber gar otein	fat 10.31g atedFat 6.28g is Fat 0.00g esterol 48.50mg dium 521.16mg hydrates 26.34g ber 0.41g gar 0.80g ptein 18.95g 949.82IU Vitamin C

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