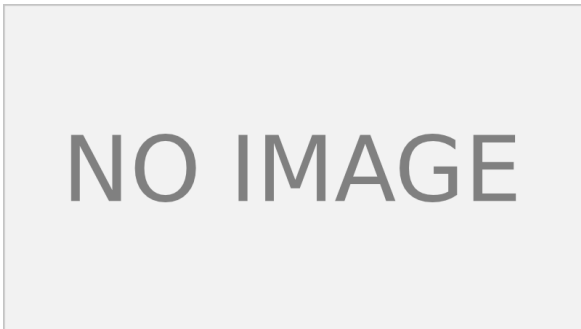


HOMEMADE CHICKEN NOODLE SOUP with PIZZA RIPPER



Servings:	250.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11677
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	28 2/3 Pound	UNSPECIFIED Not currently available	570533
BROTH CHIX NO MSG	9 Gallon 3 Quart 1/4 Cup (156 1/4 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
BASE CHIX	1 3/10 Cup	READY_TO_EAT Prepare this roasted chicken base as directed to add a mild poultry flavor to signature soups and stews to give your operation a competitive edge. It saves on back of house preparation by providing a homestyle flavor without the stock pot.	439606
SPICE GARLIC POWDER	1 Fluid Ounce 3/5 Tablespoon (2 3/5 Tablespoon)		224839
SEASONING SPAGHETTI ITAL	3/7 Cup		413453

Description	Measurement	Prep Instructions	DistPart #
PASTA NOODL KLUSKI 1/8IN	13 0.02 Pound		270385
CARROT DCD 1/4IN	3 Quart 1 Pint 1 5/8 Cup (15 5/8 Cup)		200972
CELERY DCD 1/4IN	3 Quart 1 Pint 1 5/8 Cup (15 5/8 Cup)		198196
ONION DEHY CHPD	7/8 Cup		263036
BREADSTICK PIZZA STFD PEPP	250 Each	CONVECTION Cook for 9-12 minutes in a 350°F convection oven. If individually wrapped, cook in ovenable film. Cook before eating to an internal temperature of 165°F as measured by a food thermometer.	736652

Preparation Instructions

PUT CHICKEN, BROTH, AND CHICKEN BASE INTO THE STEAM KETTLE. HEAT UNTIL BOILING; ADD GARLIC POWDER AND ITALIAN SEASONING. SIMMER TO MINGLE THE SEASONINGS. ADD CARROTS, CELERY, ONIONS, AND NOODLES. COOK UNTIL VEGGIES AND NOODLES ARE BARELY TENDER.

Meal Components (SLE)

Amount Per Serving

Meat	3.528
Grain	3.083
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.063
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	463.56
Fat	16.25g
SaturatedFat	6.13g
Trans Fat	0.00g
Cholesterol	77.36mg
Sodium	1229.48mg
Carbohydrates	46.40g
Fiber	4.31g
Sugar	4.64g
Protein	30.73g
Vitamin A 1696.06IU	Vitamin C 0.59mg
Calcium 245.87mg	Iron 3.24mg

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

Nutrition - Per 100g

Calories	204.39		
Fat	7.16g		
SaturatedFat	2.70g		
Trans Fat	0.00g		
Cholesterol	34.11mg		
Sodium	542.11mg		
Carbohydrates	20.46g		
Fiber	1.90g		
Sugar	2.05g		
Protein	13.55g		
Vitamin A	747.83IU	Vitamin C	0.26mg
Calcium	108.41mg	Iron	1.43mg

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