

HOMEMADE HEARTY BACON AND POTATO SOUP WITH PIZZA RIPPER



| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 336.00 | Category: | Entree |
| Serving Size: | 8.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-38312 |
| School: | Manchester High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|---|---|------------|
| BACON L/O 18-22CT FZ | 22 Pound | | 247685 |
| POTATO RDSKN DCD FRSH | 38 Pound | | 541117 |
| ONION DEHY CHPD | 1 Pint 3/4 Cup (2 3/4 Cup) | | 263036 |
| SOUR CREAM | 22 Pound | READY_TO_EAT Served as a topping on a hot or cold meal | 285218 |
| MILK WHT 2 | 3 Gallon 1 Quart 1 Pint 1 Cup (55 Cup) | | 504602 |
| SOUP CRM OF CHIX | 29 Pound 9 Ounce (473 Ounce) | UNPREPARED Slowly Mix Soup + 1 2 Can Water + 1 2 Can Milk** With Whisk. Stove: Heat, Stirring Occasionally. | 695513 |
| CORN CUT SUPER SWT | 4 Gallon 1 Pint (66 Cup) | | 851329 |
| SPICE PEPR BLK REG FINE GRIND | 1 Fluid Ounce 1 2/3 Tablespoon (3 2/3 Tablespoon) | | 225037 |
| SPICE THYME LEAF | 1 Fluid Ounce 1 2/3 Tablespoon (3 2/3 Tablespoon) | | 513814 |

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|---|---|------------|
| SPICE GARLIC SALT NO MSG | 1 Fluid Ounce 1 2/3 Tablespoon (3 2/3 Tablespoon) | | 224847 |
| BREADSTICK PIZZA STFD PEPP | 336 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

Cook bacon until almost crispy. Drain but don't drain dry. Add potatoes, onion. Cook until potatoes are done. Add remaining ingredients. Cook until heated through

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 2.000 |
| Grain | 2.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.196 |

Nutrition Facts

Servings Per Recipe: 336.00

Serving Size: 8.00 Ounce

| Amount Per Serving | |
|--------------------|-----------|
| Calories | 479.84 |
| Fat | 20.97g |
| SaturatedFat | 9.30g |
| Trans Fat | 0.00g |
| Cholesterol | 53.85mg |
| Sodium | 1005.91mg |
| Carbohydrates | 48.32g |
| Fiber | 4.76g |
| Sugar | 6.54g |
| Protein | 25.61g |
| Vitamin A | 257.78IU |
| Vitamin C | 0.40mg |
| Calcium | 311.95mg |
| Iron | 2.25mg |

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

Nutrition - Per 100g

| | |
|---------------------------|-------------------------|
| Calories | 211.57 |
| Fat | 9.25g |
| SaturatedFat | 4.10g |
| Trans Fat | 0.00g |
| Cholesterol | 23.74mg |
| Sodium | 443.53mg |
| Carbohydrates | 21.31g |
| Fiber | 2.10g |
| Sugar | 2.89g |
| Protein | 11.29g |
| Vitamin A 113.66IU | Vitamin C 0.18mg |
| Calcium 137.55mg | Iron 0.99mg |

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