

Cheesy Potato Soup

Servings:	240.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20936
School:	Northwood High School		

Ingredients

Description	Measurement	DistPart #
POTATO DCD	8 #10 CAN	118583
ONION DEHY CHPD	1/2 Pound	263036
CELERY STALK 24 SZ	2 Quart	170895
SPICE PEPR BLK REG FINE GRIND	3 Teaspoon	225037
SALT IODIZED	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)	350732
MILK PWD INST FF	3 Gallon	113336
Tap Water for Recipes	9 Gallon	000001WTR
FLOUR ULTRAGRAIN	4 Pound	515002
BUTTER PRINT UNSLTD GRD AA	4 Pound	299405
Cheese, Cheddar Reduced fat, Shredded	5 Pound	100012

Preparation Instructions

Drain potatoes. In large soup kettle combine dry milk powder and tepid water. Mix well. Stir in dry onions, salt, and pepper. Heat till almost boiling. Make a paste of flour and melted butter. Stir into hot liquid till thickened. Stir in potatoes and steamed celery. Stir in shredded cheese. Heat to 150 degrees, being careful not to burn. Dip into soup pans. Keep hot to serve.

Meal Components (SLE)

Amount Per Serving

Meat	0.250
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.250

Nutrition Facts

Servings Per Recipe: 240.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	226.50
Fat	8.19g
SaturatedFat	5.18g
Trans Fat	0.00g
Cholesterol	27.47mg
Sodium	356.88mg
Carbohydrates	26.99g
Fiber	1.68g
Sugar	12.93g
Protein	12.57g
Vitamin A 23.84IU	Vitamin C 1.76mg
Calcium 328.03mg	Iron 0.68mg

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

Nutrition - Per 100g

No 100g Conversion Available