# Homemade Golden Cheese/Broccoli Chowder



Servings:	288.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11675
School:	Manchester High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER SPRNG	6 Gallon		686860
CELERY DCD 1/4IN	1 Gallon 2 Quart (24 Cup)		198196
CARROT DCD 1/4IN	1 Gallon 2 Quart (24 Cup)		200972
ONION DEHY CHPD	1 1/2 Cup		263036
BROCCOLI FLORET BITE SIZE	24 Pound		732451
BUTTER PRINT SLTD GRD AA	3 Quart		191205
FLOUR A/P PASTRY	3 Quart		260231
SALT IODIZED	3/4 Cup	READY_TO_EAT used to salt food	350732
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		225037
MILK WHT 2	6 Gallon		504602
CHEESE AMER 160CT SLCD R/F	27 Pound	READY_TO_EAT Pre-sliced Use Cold or Melted	722360
Ham, CKD, Frozen, 97% FF Commodity 100184	25 Pound	UNSPECIFIED	100184

## **Preparation Instructions**

In steam kettle combine water, carrots, celery, and onion. Bring to a boil; reduce heat to half. Simmer until vegetables are tender/crisp. Add broccoli until is tender/crip for about 4 minutes. Do not drain vegetables. Add ham cubes. Turn the steam kettle off. To make the sauce, melt butter in a large saucepan, blend in flour, salt, and pepper. Cook for 1 minute, stirring constantly. Stir in milk ; cook until mixture thickens. Add to steam kettle and add cheese. Stir until cheese is melted. Heat until temp is 165 may need to turn up the heat on the kettle if needed.

Meal Components (SLE) Amount Per Serving			
Meat	2.069		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.182		
RedVeg	0.000		
OtherVeg	0.083		
Legumes	0.000		
Starch	0.000		

### **Nutrition Facts**

Servings Per Recipe: 288.00 Serving Size: 8.00 Ounce

Amount Per Serving				
Cal	ories	269.78		
F	at	16.23g		
SaturatedFat		10.01g		
Tran	s Fat*	0.00g		
Cholesterol		59.41mg		
Sodium		897.83mg		
Carbohydrates		15.49g		
Fi	ber	1.59g		
Sugar		3.49g		
Protein		17.33g		
Vitamin A	2633.90IU	Vitamin C	31.19mg	
Calcium	417.25mg	Iron	0.41mg	

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

### Nutrition - Per 100g

Cal	ories	118.95	
Fat		7.16g	
SaturatedFat		4.41g	
Trans Fat*		0.00g	
Chol	esterol	26.20mg	
Sodium		395.88mg	
Carbohydrates		6.83g	
Fiber		0.70g	
Sugar		1.54g	
Protein		7.64g	
Vitamin A	1161.35IU	Vitamin C	13.75mg
Calcium	183.98mg	Iron	0.18mg

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