

# Easy Tomato Bisque

<b>Servings:</b>	21.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-32472
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P	1 #10 CAN	READY_TO_EAT None	592714
CREAM WHIP 36% HVY ESL	1 Quart	READY_TO_EAT Whipped for topping or reduced for soups sauces (e.g. alfredo sauce)	457341

## Preparation Instructions

Add ingredients to kettle

Slowly bring to a boil.

CCP: Heat to 165° or higher for at least 15 seconds.

### Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.750
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 21.00

Serving Size: 6.00 Ounce

Amount Per Serving	
<b>Calories</b>	220.57
<b>Fat</b>	17.28g
<b>Saturated Fat</b>	10.66g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.93mg
<b>Sodium</b>	547.52mg
<b>Carbohydrates</b>	13.97g
<b>Fiber</b>	2.73g
<b>Total Sugar</b>	6.82g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	2.73g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 28.66mg	<b>Iron</b> 1.36mg

## Nutrition - Per 100g

<b>Calories</b>	129.67
<b>Fat</b>	10.16g
<b>Saturated Fat</b>	6.27g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.82mg
<b>Sodium</b>	321.88mg
<b>Carbohydrates</b>	8.21g
<b>Fiber</b>	1.60g
<b>Total Sugar</b>	4.01g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	1.60g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 16.85mg	<b>Iron</b> 0.80mg