

MINISTRONE SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
75 cal	14 g	3 g	1 g	1 mg	1157 mg	38 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN BROTH		4 gal	
CELERY,FRESH,CHOPPED	1-1/8 lbs	1 qts 1/4 cup	1-1/2 lbs
CARROTS,FRESH,CHOPPED	1-1/8 lbs	4 cup	1-3/8 lbs
POTATOES,FRESH,PEELED,CUBED	2-1/8 lbs	1 qts 2-1/8 cup	2-5/8 lbs
CABBAGE,GREEN,FRESH,CHOPPED	1-1/8 lbs	1 qts 3-1/4 cup	1-3/8 lbs
ONIONS,FRESH,CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
PEPPERS,GREEN,FRESH,CHOPPED	7-1/8 oz	1-3/8 cup	8-2/3 oz
GARLIC POWDER	1/3 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
TOMATOES,CANNED,CRUSHED,DRAINED	6-5/8 lbs	3 qts	
BEANS,KIDNEY,DARK RED,CANNED,DRAINED	2-1/3 lbs	1 qts 2 cup	
BEANS,GREEN,CANNED,DRAINED	1-1/4 lbs	1 qts	
MACARONI NOODLES,SHELLS,DRY	1-3/8 lbs	1 qts 2 cup	

Method

- 1 Prepare broth according to directions. Combine broth, celery, carrots, potatoes, cabbage, onions, peppers, garlic powder, and black pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer for 20 minutes.
- 2 Add tomatoes, kidney beans, and green beans. Bring to a boil.
- 3 Add macaroni. Bring to a boil; reduce heat; simmer 8 to 10 minutes or until macaroni is tender.
- 4 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.