

**CREAM OF POTATO SOUP (INSTANT POTATOES)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
51 cal	8 g	3 g	1 g	2 mg	768 mg	89 mg

**Ingredient**

CHICKEN BROTH  
 ONIONS,FRESH,CHOPPED  
 PEPPER,BLACK,GROUND  
 WATER  
 MILK,NONFAT,DRY  
 PARSLEY,DEHYDRATED,FLAKED  
 POTATO,WHITE,INSTANT,GRANULES

**Weight**

2-1/8 lbs  
 1/8 oz  
 16-3/4 lbs  
 1-1/3 lbs  
 3/8 oz  
 1 lbs

**Measure**

2 gal 3 qts  
 1 qts 2 cup  
 1/3 tsp  
 2 gal  
 2 qts 3/4 cup  
 1/2 cup  
 2 qts 1 cup

**Issue**

2-1/3 lbs

**Method**

- 1 Prepare broth according to package directions. Combine chicken broth, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer for 10 minutes or until onions are tender.
- 2 Reconstitute milk; stir milk and parsley into soup. Bring to a simmer.
- 3 Stir potatoes rapidly into soup. Mix until smooth. Simmer for 5 minutes, stirring occasionally.
- 4 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.