

**TURKEY VEGETABLE SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
91 cal	10 g	7 g	3 g	13 mg	1475 mg	45 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
CHICKEN BROTH		5 gal	
POTATOES,FRESH,RED BLISS	4-5/8 lbs	3 qts 2 cup	6-1/8 lbs
CARROTS,FROZEN,SLICED	3 lbs	2 qts 2-5/8 cup	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
CELERY,FRESH,SLICED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
PARSLEY,DEHYDRATED,FLAKED	1 oz	1-3/8 cup	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
THYME,GROUND	1/4 oz	1 tbsp	
SAGE,GROUND	1/8 oz	1 tbsp	
TURKEY,BNLS,WHITE AND DARK MEAT,DICED	5 lbs		
PEAS,GREEN,FROZEN	1-7/8 lbs	1 qts 2 cup	

**Method**

- 1 Prepare chicken broth according to package directions in steam-jacketed kettle or stock pot.
- 2 Add potatoes, carrots, onions, celery, parsley, black pepper, thyme, and sage to stock. Stir; bring to a boil; reduce heat; simmer 20 minutes or until the vegetables are tender.
- 3 Add turkey and peas. Bring to a boil; CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Reduce heat; simmer 5 minutes. CCP: Hold for service at 140 F. or higher.