

CHICKEN RICE SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
73 cal	9 g	4 g	2 g	7 mg	1997 mg	35 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN BROTH		7 gal 2 qts	
CHICKEN,COOKED,DICED	1-1/2 lbs		
CARROTS,FROZEN,SLICED	1 lbs	3-1/2 cup	
CELERY,FRESH,CHOPPED	12-1/8 oz	2-7/8 cup	1 lbs
ONIONS, FROZEN	1 lbs	3-1/2 cup	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
BAY LEAF,WHOLE,DRIED	1/8 oz	2 each	
RICE,LONG GRAIN	1-5/8 lbs	1 qts	

Method

- 1 Prepare broth according to package directions. Combine broth, diced chicken, carrots, celery, onions, pepper, and bay leaves in a steam jacketed kettle or stock pot. Cover; bring to a boil.
- 2 Add rice and stir. Cover; bring to a boil; reduce heat; simmer for 20 to 25 minutes until chicken is cooked and rice and vegetables are tender. Remove bay leaves.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.