

**TORTELLINI SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
140 cal	20 g	7 g	4 g	14 mg	1309 mg	133 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	1 lbs	2-5/8 cup	1 lbs
GARLIC POWDER	5/8 oz	2 tbsp	
BASIL, DRIED, CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
PEPPER, BLACK, GROUND	1/8 oz	1/3 tsp	
TOMATOES, CANNED, DICED, INCL LIQUIDS	13-3/4 lbs	1 gal 2 qts	
CHICKEN BROTH		4 gal	
TORTELLINI, FROZEN, CHEESE	6 lbs		
SQUASH, FRESH, SUMMER, SLICED	6-7/8 lbs	1 gal 2-7/8 qts	7-1/4 lbs
CHEESE, PARMESAN, GRATED	7 oz	2 cup	

**Method**

- 1 Spray steam-jacketed kettle or stock pot with non-stick cooking spray.
- 2 Add onions, garlic, basil, and pepper; cover; cook 8 to 10 minutes or until onions are tender.
- 3 Add tomatoes, bring to a boil. Reduce heat; cover; simmer 15 minutes.
- 4 Prepare broth according to package directions. Add to tomatoes.
- 5 Add tortellini; simmer covered 12 to 15 minutes.
- 6 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add squash; simmer covered 3 to 5 minutes or until tender.  
CCP: Hold for service at 140 F. or higher.
- 7 Garnish each serving with 1 teaspoon parmesan cheese.