

**VELVET CORN SOUP**

Yield 100

Portion 8 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium  | Calcium |
|----------|---------------|---------|-----|-------------|---------|---------|
| 145 cal  | 30 g          | 6 g     | 2 g | 9 mg        | 1136 mg | 15 mg   |

**Ingredient**

CHICKEN BROTH  
 CORN,CANNED,CREAM STYLE  
 PEPPER,BLACK,GROUND  
 CHICKEN,COOKED,DICED

**Weight**

36-1/8 lbs  
 <1/16th oz  
 2 lbs

**Measure**

2 gal 2 qts  
 4 gal  
 1/8 tsp

**Issue****Method**

- 1 Prepare broth according to manufacturer's instructions on label.
- 2 Combine broth, corn, and pepper in steam kettle or saucepot. Bring to a boil.
- 3 Stir in diced chicken or turkey. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.