

VEGETABLE SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
57 cal	10 g	3 g	1 g	1 mg	1278 mg	45 mg

Ingredient**Weight****Measure****Issue**

CHICKEN BROTH		4 gal 2 qts	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	13-1/4 lbs	1 gal 2 qts	
POTATOES,FRESH,PEELED,CUBED	3-1/8 lbs	2 qts 1-1/8 cup	3-7/8 lbs
CELERY,FRESH,CHOPPED	1-1/8 lbs	1 qts 1/4 cup	1-1/2 lbs
CARROTS,FRESH,CHOPPED	1-1/8 lbs	4 cup	1-3/8 lbs
CABBAGE,GREEN,FRESH,CHOPPED	1-1/8 lbs	1 qts 3-1/4 cup	1-3/8 lbs
ONIONS,FRESH,CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
PEPPERS,GREEN,FRESH,CHOPPED	7-1/8 oz	1-3/8 cup	8-2/3 oz
GARLIC POWDER	1/3 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	

Method

- 1 Prepare broth according to directions. Combine broth, tomatoes, potatoes, celery, carrots, cabbage, onions, peppers, garlic powder, and black pepper in a steam jacketed kettle or stock pot. Bring to a boil. Cover; simmer 30 minutes or until vegetables are tender.
- 2 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.