

CREAM OF CHICKEN SOUP (CANNED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
149 cal	13 g	6 g	8 g	12 mg	1143 mg	99 mg

Ingredient

SOUP,CONDENSED,CREAM OF CHICKEN
MILK,NONFAT,DRY
WATER

Weight

31-1/4 lbs
1 lbs
23 lbs

Measure

3 gal 2-1/8 qts
1 qts 3 cup
2 gal 3 qts

Issue**Method**

- 1 Place soup in steam-jacketed kettle or stock pot.
- 2 Reconstitute milk. Stir into soup.
- 3 CCP: Heat to 165 F. or higher for 15 seconds. DO NOT BOIL. Hold for service at 140 F. or higher.