

Chicken Noodle Veg Soup⁵⁰

Number of Servings: 50 (482.91 g per serving)

Instructions

1 serving= 1 1/2 cups = 1 CS

In a saucepan, combine chicken legs, water, salt, celery, parsley and onions. Bring to a boil, turn heat down and simmer for 15 minutes. Add carrots and bring to a boil again and cook, covered, for 30 additional minutes.

Remove chicken legs to steamtable pan, cover and keep hot in steamtable or oven until serving time (approx 15 minutes).

Add dry noodles to broth-vegetable mixture, bring to a boil and simmer, uncovered for 10 minutes.

Serve 1 1/4 cups of the soup in a large bowl on a plate. Serve 1 chicken leg on the plate.

1 1/4 cups soup and 1 chicken leg = 2 carb servings and 2-3 oz meat.

Cooking:

- Cook to an internal temperature of 165 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

Food Handling :

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Return to a boil, then reduce heat and simmer until vegetables are tender.

HACCP:

Cooking :

- Cook to an internal temperature of 165 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.