

Chicken or Turkey Noodle Soup

Meat/Meat Alternate-Grains/Breads

Soups

H-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or turkey stock, non-MSG		3 gal 3 ½ qt		7 gal 3 qt	1. Combine stock, celery, carrots (optional), onions, parsley (optional), pepper, and poultry seasoning. 2. Bring to boil. Reduce heat and cover. Simmer for 20 minutes. 3. Add noodles and chicken or turkey. Return to simmer. Cover. Simmer for 10 minutes or until noodles are tender. CCP: Heat to 165° F or higher for at least 15 seconds. 4. Pour 9 lb (1 gal ⅔ cup) into medium steamtable pan (12" x 20" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans. CCP: Hold for hot service at 135° F or higher. 5. Portion with 8 oz ladle (1 cup).
*Fresh celery, chopped	1 lb 8 oz	1 qt 1 ¾ cups	3 lb	2 qt 3 ½ cups	
*Fresh carrots, chopped (optional)	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ½ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ⅔ cup OR 2 ½ cups	
Dried parsley (optional)		¼ cup		½ cup	
Ground black or white pepper		1 tsp		2 tsp	
Poultry seasoning		1 tsp		2 tsp	
Enriched medium noodles	1 lb 6 oz	1 gal	2 lb 12 oz	2 gal	
*Cooked chicken or turkey, chopped	1 lb 9 ½ oz	1 qt 1 cup	3 lb 3 oz	2 qt 2 cups	

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Celery	1 lb 13 oz	3 lb 10 oz
Carrots	15 oz	1 lb 14 oz
Mature onions	1 lb	2 lb

Chicken or Turkey Noodle Soup

Meat/Meat Alternate-Grains/Breads

Soups

H-02

Chicken, whole, without neck and giblets	4 lb 7 oz	8 lb 14 oz
OR	OR	OR
Turkey, whole, without neck and giblets	3 lb 7 oz	6 lb 14 oz

SERVING:

1 cup (8 oz ladle) provides ½ oz equivalent meat/meat alternate and ½ serving of grains/breads.

YIELD:

50 Servings: about 27 lb

100 Servings: about 54 lb

VOLUME:

50 Servings: about 3 gallons 2 cups

100 Servings: about 6 gallons 1 quart

Edited 2004

Nutrients Per Serving

Calories	98	Saturated Fat	0.55 g	Iron	0.87 mg
Protein	7.33 g	Cholesterol	26 mg	Calcium	26 mg
Carbohydrate	12.21 g	Vitamin A	33 IU	Sodium	207 mg
Total Fat	2.16 g	Vitamin C	1.7 mg	Dietary Fiber	0.7 g