

Sun-Dried Tomato, Basil and Roasted Garlic Broth

A broth with big sun-dried tomato and roasted garlic flavors.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Vegetable Base	2.5 oz	72 g	1/4 cup
Minor's Sun Dried Tomato Pesto Flavor Concentrate	2 oz	60 g	1/4 cup
Minor's Roasted Garlic Flavor Concentrate	2 oz	54 g	3 Tbsp
Basil, fresh, chopped	—	2 g	1 tsp
Basil, fresh, large sprig with stems	—	6 g	1 each

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Vegetable Base, Sun Dried Tomato Pesto and Garlic Flavor Concentrates. Mix well and bring to a simmer for 5–8 minutes.
2. Remove from heat and add chopped and whole basil.
3. Check seasonings and hold until service.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

SUNDRIED TOMATO AND BASIL

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1 lb cannolini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 4 oz basil
- € ☐ 3 lbs local seasonal vegetable*
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* Mushrooms, eggplant, olives, kale, chard, tomatoes, fennel, green beans, carrots, onions, celery, artichoke, spinach, broccoli, zucchini, yellow squash, and bell peppers are all vegetables that work well on this station

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> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 tub
- € ☐ MINOR'S Sundried Tomato Pesto Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub

SUNDRIED TOMATO AND BASIL

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Sundried Tomato broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb cannolini beans (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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