

CREAMY CHICKEN NOODLE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ MINOR'S® Dry Roux 1 tub
- € ☐ Black pepper
- € ☐ 2 lbs noodles (egg noodles, ditalini, or acini di pepe pasta)
- € ☐ 1 lb oyster crackers (optional)

> Produce

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

- € ☐ ½ lb white onions
- € ☐ 1 lb carrots
- € ☐ ½ lb celery
- € ☐ 2 oz parsley
- € ☐ 3 lbs local seasonal produce *
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- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ .5 lb herbs, dill or parsley
- € ☐ €

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Dairy

- € ☐ 8 oz Heavy cream

> Refrigerated

- ☐ MINOR'S Natural Gluten Free Vegetable Base 1 lb

CREAMY CHICKEN NOODLE

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 creamy chicken noodle recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs
 - ☐ Chill and dice chicken
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook, oil, and chill 2 lbs (dry weight) pasta
- € ☐ Reserve 1 lb oyster crackers (optional)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop .5 lb herbs

> 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 cold (6)
- € ☐ Risers and station decorations
- € ☐ Container for holding pasta cold (1)
- € ☐ Container for holding chicken cold (1)
- € ☐ Container for holding herbs (1)
- € ☐ Container for holding oyster crackers (1)
- € ☐ Serving tongs for vegetables, pasta, and chicken (10)

Creamy Chicken Noodle Soup

Creamy chicken noodle soup—the ultimate comfort food!

Yield: 1 gallon + 1 quart
 Serving Size: 20 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 20 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Olive oil	4 oz	113 g	1/2 cup
Celery, small diced	5 oz	140 g	2 cups
Carrots, small diced	8 oz	226 g	2 cups
Onions, small diced	5.75 oz	160 g	2 cups
Water	96 fl oz	—	3 qt
Heavy cream	32 oz	—	1 qt
Minor's® Natural Gluten Free Chicken Base	3.75 oz	108 g	1/3 cup
Black pepper, ground	—	2 g	1 tsp
Minor's Dry Roux®	5 oz	142 g	1 cup
Water, cool	16 fl oz	—	2 cups
Parsley, chopped	—	5 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, heat oil. Sauté celery, carrots and onions until tender.
2. Add water, Chicken Base, heavy cream and pepper. Simmer for 10 minutes.
3. Using a wire whisk, mix the Dry Roux and water in a small mixing bowl until smooth. Slowly add the slurry to simmering stock, whisking constantly.
4. Season to taste and remove from heat. Add parsley. Hold on soup station.

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.

MOM'S BEST CHICKEN NOODLE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Black pepper
- € ☐ 2 lbs noodles (egg noodles, ditalini, or acini di pepe pasta)
- € ☐ 1 lb oyster crackers (optional)

> Produce

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

- € ☐ ½ lb White onions
- € ☐ 1 lb Carrots
- € ☐ ½ lb Celery
- € ☐ 2 oz Parsley
- € ☐ 3 lbs local seasonal produce *
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- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ .5 lb herbs, dill or parsley
- € €

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 lb

MOM'S BEST CHICKEN NOODLE

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 mom's best chicken broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs
 - ☐ Chill and dice chicken
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook, oil, and chill 2 lbs (dry weight) pasta
- € ☐ Reserve 1 lb oyster crackers (optional)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop .5 lb herbs

> 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 cold (6)
- € ☐ Risers and station decorations
- € ☐ Container for holding pasta cold (1)
- € ☐ Container for holding chicken cold (1)
- € ☐ Container for holding herbs (1)
- € ☐ Container for holding oyster crackers (1)
- € ☐ Serving tongs for vegetables, pasta, and chicken (10)

Mom's Best Chicken Broth

Home-style chicken broth everyone will enjoy.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 20 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	4 oz	—	1/2 cup
Carrots, small diced	8 oz	225 g	2 cups
Onions, small diced	5 oz	140 g	2 cups
Celery, small diced	5.75 oz	160 g	2 cups
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Chicken Base	3.25 oz	90 g	5 Tbsp
Black pepper, ground	—	2 g	1 tsp
Parsley, Italian, chopped	—	5 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the carrots, onions and celery in the oil until tender, being careful not to scorch.
2. Add water, Chicken Base and pepper. Mix well and simmer for 5–10 minutes.
3. Add parsley and season to taste. Remove from heat. Hold on soup station.