

Tuscan Rosemary Lemon Chicken Broth

Bright lemon flavor highlights this chicken broth with herbs.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 15 minutes



Recipe Details

| Ingredients | Weight/Metric | | Measure |
|---|---------------|------|----------|
| Water | 128 fl. oz | — | 1 gal |
| Minor's® Natural Gluten Free Chicken Base | 3 oz | 90 g | 5 Tbsp |
| Lemon juice | 2.66 fl oz | — | 1/3 cup |
| Lemon zest | .5 oz | 17 g | 2 Tbsp |
| Rosemary, fresh, chopped | — | 2 g | 1 tsp |
| Oregano, fresh, chopped | — | 2 g | 1 tsp |
| Rosemary, fresh | .5 oz | 14 g | 2 sprigs |
| Oregano, fresh | .5 oz | 14 g | 2 sprigs |
| Lemon, fresh, sliced thin, no ends | 3 oz | 85 g | 1 each |

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Chicken Base, lemon juice, lemon zest, and both chopped and sprigs of rosemary and oregano. Mix well and bring to a simmer for 5–8 minutes.
2. Remove from heat and add the sliced lemons.
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.

TUSCAN LEMON CHICKEN

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*

- € ☐ 7 lemons
- € ☐ 4 oz rosemary
- € ☐ 4 oz oregano
- € ☐ 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 Chicken Base 1 tub

TUSCAN LEMON CHICKEN

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 Tuscan lemon chicken 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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