

## Lemon Garlic Chicken Broth

A Mediterranean chicken broth redolent with roasted garlic, lemon and dill.

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



### Recipe Details

Ingredients	Weight/Metric		Measure
Olive oil	2 oz	—	1/4 cup
Garlic cloves, whole	3 oz	82 g	20 each
Celery, large, thin slice	3 oz	80 g	1 cup
Onions, large slice	2.75 oz	75 g	1 cup
Garlic cloves, smashed	2 oz	50 g	8 each
Water	128 fl oz	—	1 gal
Minor's® Gluten Free Natural Chicken Base	3.5 oz	105 g	5 Tbsp
Minor's® Roasted Garlic Flavor Concentrate	1.25 oz	36 g	2 Tbsp
Lemon zest	.75 oz	20 g	1/2 cup
Dill, fresh	2 oz	50 g	2 cups

### Preparation Steps

1. In a 2–3 gallon stockpot over medium-high heat, add the oil and the whole garlic cloves. Turn garlic frequently, being careful not to scorch. When lightly browned, add the celery, onions, and smashed garlic and sweat until tender.
2. Add water, Chicken Base, Roasted Garlic Flavor Concentrate and lemon zest. Simmer for 10–20 minutes.
3. Adjust seasonings to taste. Remove from heat and add chopped dill as a garnish.

### 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.

# LEMON GARLIC CHICKEN

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

### > Produce

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

- € ☐ 8 oz celery
- € ☐ 8 oz onions
- € ☐ 8 oz carrots
- € ☐ 4 oz garlic
- € ☐ 3 each Lemons
- € ☐ 4 oz dill
- € ☐ 3 lbs local seasonal vegetable\*
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### > Protein

- ☐ € 6 lbs boneless skinless chicken thighs

### > Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub

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## 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 lemon garlic chicken broth recipe
- € ☐ Poach, chill, and dice 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
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (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)
- €