

Mexican Style Chicken Soup

Spicy broth with chipotle and black beans.

Yield: 1 gallon + 1/2 quart
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 35 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, diced	6.75 oz	192 g	2 cups
Garlic	.5 oz	11 g	1 Tbsp
Water	96 fl oz	—	3 qt
Minor's® Natural Gluten Free Chicken Base	2 oz	54 g	3 Tbsp
Minor's Red Chile Adobo Flavor Concentrate	2 oz	60 g	1/4 cup
Minor's Chipotle Flavor Concentrate	.5 oz	15 g	1 Tbsp
Black beans, cooked	1 lb. 4 oz	560 g	1 qt
Tomatoes, diced in juice	1 lb. 10 oz	737 g	3 cups
Salsa, prepared	15.25 oz	433 g	2 cups
Red peppers, roasted	6.5 oz	183 g	1 cup

Preparation Steps

1. In a 2–3 gallon stockpot, heat oil. Sauté onions until translucent; add garlic.
2. Add water, Chicken Base, Red Chile Adobo Flavor Concentrate and Chipotle Flavor Concentrate, mixing well. Add black beans, tomatoes, salsa and peppers. Bring to a simmer and simmer for 15–20 minutes.
3. After beans soften, blend using immersion blender. Continue simmering.
4. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

This broth is part of a soup station. Additional garnishes may be added to personalize the soup.

MEXICAN CHICKEN SOUP

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1.5 lb black beans
- € ☐ 2 lbs diced tomato in juice
- € ☐ 1 lb salsa
- € ☐ 8 oz roasted red peppers
- ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, cooked , optional

> Produce

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

- € ☐ 1 lb onions
- € ☐ 2 oz garlic
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plantains, and sweet potatoes are all vegetables that work well on this station

€

> Protein

- ☐ € lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Chipotle Flavor Concentrate 1 tub
- € ☐ MINOR'S Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Concentrate 1tub

MEXICAN CHICKEN SOUP

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 Mexican chicken soup recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Reserve 1 lb cooked pinto beans (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> 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 (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

€