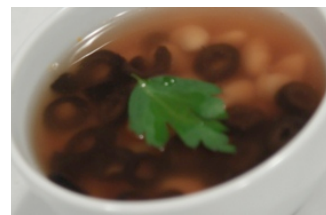


Little Italy Broth

The base for a true Italian-style family meal.

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
Tomatoes, petite diced, canned	3 lb 8 oz	1587 g	1-3/4 qt
Minor's® Natural Gluten Free Chicken Base	2.5 oz	72 g	1/4 cup
Minor's Roasted Garlic Flavor Concentrate	2.5 oz	72 g	1/4 cup
Basil, fresh, chopped	.25 oz	9 g	1/4 cup
Oregano, fresh, chopped	—	5 g	2 Tbsp
Pepper, black, ground	—	4 g	1/2 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, heat the water, tomatoes, Chicken Base, and Roasted Garlic Flavor Concentrate. Simmer for 10–15 minutes to bring out and mellow flavors.
2. Remove from heat. Add basil, oregano and pepper. Check seasonings. Hold on soup station.

LITTLE ITALY BROTHS

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 3.5 lbs Tomatoes in juice, petite diced
- € ☐ Black pepper
- € ☐ 1 lb brown rice
- € ☐ 1 lb cannellini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 2 oz basil
- € ☐ 2 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

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Roasted Garlic Flavor Concentrate 1 tub

LITTLE ITALY BROTHS

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 little Italy 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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