

# Chicken or Turkey Rice Soup

Meat-Grains/Breads

Soups

H-10A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or turkey broth		1 gal 2 qt		3 gal	1. In a large, heavy kettle, combine broth, celery, carrots (optional), onions, parsley flakes (optional), pepper, and poultry seasoning.  2. Bring to boil. Reduce heat and cover. Simmer for 20 minutes.  3. Add rice and chicken or turkey. Return to simmer. Cover. Simmer for 20 minutes or until noodles are tender.  CCP Heat to 165 degrees F or higher for at least 15 seconds.  4. Pour into serving pans or bowls.  CCP Hold for hot service at 140 degrees F or higher.  5. Portion with 8 oz ladle (1 cup).
*Fresh celery, chopped	12 oz	2 3/4 cups 2 Tbsp	1 lb 8 oz	1 qt 1 3/4 cups	
*Fresh carrots, chopped (optional)	6 oz	1 cup 2 Tbsp	12 oz	2 1/4 cups	
*Onions, chopped OR	7 oz	1 cup 2 Tbsp	14 oz	2 1/4 cups	
Dehydrated onions		1/4 cup		1/2 cup	
Parsley flakes (optional)		2 Tbsp		1/4 cup	
Black or white pepper		1/2 tsp		1 tsp	
Poultry seasoning		1/2 tsp		1 tsp	
Rice	11 oz	1 1/2 cups 2 Tbsp	1 lb 6 1/2 oz	3 1/4 cups	
*Cooked chicken or turkey, chopped	13 oz	2 1/2 cups	1 lb 9 1/2 oz	1 qt 1 cup	
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	15 oz	1 lb 13 oz
Carrots	9 oz	1 lb 1 1/2 oz
Mature onions	8 oz	1 lb

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Chicken, whole, without neck and giblets	2 lb 3 oz	4 lb 7 oz
OR		

Turkey, whole, without neck and giblets	1 lb 12 oz	3 lb 7 oz
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**SERVING:**

1 cup (8-oz ladle) provides 1/2 oz of cooked poultry and the equivalent of 1/2 slice of bread

**YIELD:**

**25 Servings:** 1 gal 2 qt 2 cups (approximately)

**50 Servings:** 3 gal 1 qt (approximately)

**VOLUME:**

**25 Servings:**

**50 Servings:**