

Tomato Pasta Soup

Vegetable-Grains/Breads

Soups

H-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Tomato juice		1 qt 2 cups		3 qt	1. In a pot, combine tomato juice, milk, bay leaves, tomato paste, sugar, Worcestershire sauce, celery, salt, and pepper. Simmer for 10 minutes. Remove bay leaves. CCP Heat to 140 degrees F or higher. 2. Cook pasta in boiling water about 8 minutes or until tender but firm ("al dente"). Drain and add to soup. 3. CCP Hold for hot service at 140 degrees F or higher.
Lowfat milk		1 qt		2 qt	
Dry bay leaves		2 each		4 each	
Tomato paste		1/4 cup	4 oz	1/2 cup	
Sugar		2 Tbsp		1/4 cup	
Worcestershire sauce		1 Tbsp		2 Tbsp	
Celery salt		1/2 tsp		1 tsp	
Black pepper		1/8 tsp		1/4 tsp	
Elbow macaroni OR	11 oz	2 1/2 cups	1 lb 6 oz	1 qt 1 cup	
Alphabet pasta OR	11 oz	1 3/4 cups	1 lb 6 oz	3 1/2 cups	
Orzo	11 oz	1 1/2 cups	1 lb 6 oz	3 cups	

SERVING:	YIELD:	VOLUME:
1/2 cup (4-oz ladle) provides 1/4 cup of vegetable and the equivalent of 1/4 slice of bread	25 Servings: 1 gal	25 Servings:
	50 Servings: 2 gal	50 Servings:

Special Tip:

1. For variety, use a combination of all three types of pasta.
2. Garnish with grated cheese or popcorn.

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Nutrients Per Serving

Calories	77	Saturated Fat	.3 g	Iron	.9 mg
Protein	3 g	Cholesterol	2 mg	Calcium	57 mg
Carbohydrate	15 g	Vitamin A	62 RE/464 IU	Sodium	57 mg
Total Fat	.7 g	Vitamin C	12 mg	Dietary Fiber	1 g