

Chicken or Turkey Noodle Soup

Meat-Grains/Breads

Soups

H-10

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 noodles and chicken or turkey. Return to simmer. Cover. Simmer for 10 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	
Noodles	10 oz	1 qt 3 1/2 cups	1 lb 4 oz	3 qt 3 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

SERVING:	YIELD:	VOLUME:
1 cup (8-oz ladle) provides 1/2 oz of cooked poultry and the equivalent of 1/2 slice of bread	25 Servings: 1 gal 2 qt 2 cups (approximately)	25 Servings:
	50 Servings: 3 gal 1 qt (approximately)	50 Servings:

Nutrients Per Serving			
Calories	96	Saturated Fat	.6 g
Protein	7 g	Cholesterol	22 mg
Carbohydrate	11 g	Vitamin A	17 RE/69 IU
Total Fat	2.5 g	Vitamin C	2 mg
		Iron	.8 mg
		Calcium	27 mg
		Sodium	1447 mg
		Dietary Fiber	1 g