

# CHICKEN NOODLE SOUP (ENRICHED)-BRIGGS

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, ½ oz. eq. enriched grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 cup

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	7 pounds + 4 ounces
Carrots, Raw, Mini, Peeled, #4002	1 quart + 3/4 cup, diced
Water, Municipal, Mississippi	3 gallons
Base, Chicken, Low Sodium, #2501	1 cup + 3
Celery, Fresh, Diced, #4005	2 quarts + 3/4 cup
Onions, Chopped, Dehydrated, #2738	2 cups
Parsley, Dried, Chopped, #2717	1/2 cup
Pepper, Black, Ground, #2718	2 teaspoons
Poultry Seasoning, #2721	2 tablespoons
Pasta, Egg Noodle, Medium, #2131	2 pounds + 8 ounces

## DIRECTIONS

- Thaw the chicken in the refrigerator overnight. Drain the chicken, if needed, on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Chop the mini carrots into ¼-inch pieces.
- Bring the water to a boil. Stir the chicken stock into the boiling water until the chicken stock dissolves.
- Combine the stock, the celery, carrots, onions, parsley flakes, pepper, and poultry seasoning in a steam jacketed kettle, braising pan, or stock pot.  
Bring the mixture to a boil. Reduce the heat and cover. Simmer the stock for 20 minutes, or until the vegetables are tender.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process.
- Add the noodles and diced chicken. Return the soup to a simmer.  
Cover the soup and simmer it for 10 minutes, or until noodles are tender.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Transfer the Chicken Noodle Soup to steamtable pans and hold it in warmer until ready for service.  
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion the Chicken Noodle Soup with an 8-ounce ladle in a soup bowl. Each portion provides 1 oz. eq. meat/meat alternate and ½ oz. eq. enriched grain.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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**PRODUCTION NOTES**

Thaw the chicken in the refrigerator overnight. Drain the chicken, if needed, on the day of assembly.

**SERVING NOTES**

Menu planners may choose to serve Chicken Noodle Soup with any of the following sandwiches: Grilled Cheese Sandwich, Pimento Cheese Sandwich, Peanut Butter and Jelly Sandwich, or Sunbutter and Jelly Sandwich. One cup of soup and 1 sandwich provides 2 oz eq. meat/meat alternate and 2½ oz. eq. whole grains (Sun Butter and Jelly Sandwich (WGR) and Chicken Noodle Soup Combo provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains). To obtain an accurate nutrient analysis, combine the nutrient information on this recipe card and the nutrient information from the sandwich of choice or create a new recipe in your nutrient analysis software.

**PURCHASING GUIDE**

Use USDA Foods products when available.  
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

**MISCELLANEOUS NOTES**

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	106	Dietary Fiber	0.79 g	Sodium	102.00 mg	Sat. Fat	0.66 g
Carbohydrates	10.32 g	Protein	12.27 g	Total Fat	1.93 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF CHICKEN NOODLE SOUP (ENRICHED)-BRIGGS**



Stirring soup while it simmers



1 serving of Chicken Noodle Soup