

CHICKEN NOODLE SOUP AND SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz .eq. of whole grain, ½ oz. eq. enriched grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup of soup and 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Water, Municipal, Mississippi	3 gallons
Base, Chicken, Low Sodium, #2501	1 cup
Celery, Fresh, Diced, #4005	2 quarts + 3 1/2 cups
Carrots, Raw, Mini, Peeled, #4002	1 quart + 3/4 cups, diced
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
Chicken, Diced, Cooked, IQF, #1019	6 pounds + 12 ounces
Peanut Butter, Smooth Style, #2252	2 1/4 cups
Jelly, Apple,Bulk, #2246	2 1/4 cups
Cheese, American, Grated/Shredded, #1306	1 pound + 10 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	1 cup
Pimentos, Diced, Canned, #2817	1/3 cups + 2 teaspoons
Pan Release Spray, Vegetable Oil, #2514	2 grams
Cheese, American Process, Sliced, #1308	1 pound + 9 1/4 ounces
Bread, Pullman, WGR, #1225	200 slices

DIRECTIONS

1. FOR CHICKEN NOODLE SOUP:

- Make chicken stock by stirring chicken stock into boiling water until the chicken stock dissolves.
- Chop the mini carrots into ¼-inch pieces.
- Add celery, carrots, onions, parsley flakes, pepper, and poultry seasoning to chicken stock.
- Bring mixture to a boil, then reduce heat and cover. Simmer for 20 minutes.
- Add noodles and chicken to soup.
- Cover and simmer for 10 minutes or until noodles are tender.
- Transfer the Chicken Noodle Soup to steamtable pans and hold it in a warmer until ready for service.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process.

CCP: After noodles are cooked, hold and maintain the product at a minimum temperature of 135 degrees F.

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DIRECTIONS

2. TO ASSEMBLE PEANUT BUTTER AND JELLY SANDWICH:

- Mix peanut butter and jelly with mixer.
- Place 24 slices of whole wheat bread on each sheet pan, 4 down and 6 across.
- Spread a #20 (3 1/3 tablespoon) scoop peanut butter/jelly mixture on each slice of bread.
- Top with a second slice of whole wheat bread.
- Cut each sandwich diagonally in half. Cover pan tightly with plastic wrap to maintain freshness.
- Place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

3. TO ASSEMBLE PIMENTO CHEESE SANDWICH:

- Combine shredded cheese, mayonnaise, and pimento. Mix lightly until well blended.
- Place 24 slices of whole wheat bread on each sheet pan, 4 down and 6 across.
- Portion with #12 scoop (1/3 cup) of pimento cheese on each slice of bread.
- Top with second slice of whole wheat bread.
- Cut each sandwich diagonally in half. Cover pan tightly with plastic wrap to maintain freshness.
- Place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

4.

- TO ASSEMBLE GRILLED CHEESE:
- Spray sheet pans (18" x 26" x 1") with food release spray or line sheet pans with pan liners.
- Place 24 slices of whole wheat bread on each sheet pan, 4 down and 6 across.
- Lay 1 ounce (two 1/2-ounce slices) of cheese on each slice of bread.
- Top with second slice of whole wheat bread.
- Spray tops of sandwiches with butter flavored pan release spray.
- Cover each sheet pan with a second sheet pan to increase browning.
- Bake until lightly browned: Conventional oven: 400 degrees F for 15 - 20 minutes; Convection oven: 350 degrees F for 10 - 15 minutes.
- Prepare in batches to maintain quality. DO NOT OVERBAKE.
- Cut each sandwich diagonally in half. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F until ready for service. Discard any leftovers.

5. Portion 1 cup serving of soup with 8 ounce ladle and 1 sandwich for each serving. Each combo provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/2 oz. eq. enriched grains.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for soups and sandwiches.

MISCELLANEOUS NOTES

Chicken Rice Soup- Follow steps 1 and 2. In step 3, omit noodles and add 2 pounds 13 ounces (1 quart + 2 1/2 cups) rice (for 100 servings). Simmer for 40 minutes. Continue with step 4.

Turkey and Rice Soup - Substitute turkey for diced chicken. Use the USDA FNS Food Buying Guide for School Meal Programs to determine the amount of turkey to use.

Nutrient analysis must be recalculated for alternate soup recipes.

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NUTRIENTS PER SERVING

Calories	410	Dietary Fiber	3.63 g	Sodium	753.00 mg	Sat. Fat	5.82 g
Carbohydrates	44.21 g	Protein	22.51 g	Total Fat	16.49 g	Trans Fat	0.00 g