

# VEGETABLE SOUP - USDA FOODS

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate, ¼ cup red/orange vegetables, and ¼ cup other vegetables

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

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



MEAT/MEAT ALTERNATE : VEGETABLES (RED/ORANGE) :  
VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Oil, Vegetable, #2507	1/2 cups
Peppers, Green, Diced, Frozen, #1613	2 cups
Onions, Frozen, Diced, #1610	2 cups
Tomatoes, Diced, #10 Can, #2828	1 #10 can
Beans, Pinto, Dry, Low Sodium, #10 Can, USDA Foods, #A079	2 #10 cans + 9 cups
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	1 #10 can + 1 quart
Vegetables, Mixed, Low Sodium, #10 Can, #2829	1 #10 can
Salsa, Bulk, #A237-USDA Foods	1 quart + 1 cup
Sauce, Tomato, #10 Can, #2826	1 #10 can
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Pepper, Black, Ground, #2718	2 tablespoons
Garlic Powder, #2709	1 tablespoon
Spice Blend MS, Italian, No Salt, #2734	1 tablespoon
Water, Municipal, Mississippi	2 quarts + 1 1/2 cups

**DIRECTIONS**

1. Thaw peppers and onions in the refrigerator. Drain thoroughly on the day of assembly.
2. In a braising pan, steam jacketed kettle, or large stockpot, sauté the peppers and onions in oil for about 5 minutes or until the vegetables are tender.
3. Add the tomatoes, beans, corn, mixed vegetables, salsa, tomato sauce, and water to sautéed vegetables. Bring this mixture to a boil.
4. Add salt, black pepper, garlic powder, and Italian Spice Blend to the mixture. Reduce temperature to a simmer. Cover and simmer for 30 minutes.

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.

5. Pour the Vegetable Soup into deep half-size steam table pans.  
Serve the soup immediately, or cover and place it in the warmer until ready for service.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

6. Portion 1 cup of with 8-ounce ladle for serving. Each portion provides 1 oz. eq. meat/meat alternate, ¼ cup red/orange vegetables, and ¼ cup other vegetables.

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**

Use commodity products when available.

"Culinary Techniques for Healthy School Meals: Preparing Dry Beans and Peas" provides excellent seasoning ideas for vegetables.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase of different varieties of vegetables (for example fresh, frozen, or canned).

If using dried beans, they may be covered with cold water and soaked overnight, drained then cooked.

**MISCELLANEOUS NOTES**

The pinto beans in this recipe are created as a meat/meat alternate. Pinto beans must be counted as either a meat/meat alternate or a vegetable and cannot be counted as meeting both components in the same meal.

**NUTRIENTS PER SERVING**

Calories	127	Dietary Fiber	5.97 g	Sodium	424.11 mg	Sat. Fat	0.27 g
Carbohydrates	21.71 g	Protein	5.77 g	Total Fat	2.39 g	Trans Fat	0.00 g