

CHEESYBREADSTICK W/VEGETABLE BEEFSOUP (W

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, ¼ cup of red/orange vegetable, ¼ cup other vegetable

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

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bread Mozzarella Cheese Stick, WGR, #1101	100 breadsticks
Beef Crumbles, #100134	7 pounds + 4 ounces
Onions, Frozen, Diced, #1610	1 1/2 cups
Pepper, Black, Ground, #2718	2 tablespoons
Tomatoes, Crushed, #10 Can, #2827	1 quart + 2 1/2 cups
Tomatoes, Diced, #10 Can, #2828	1 quart + 2 1/2 cups
Salsa, Bulk, #2823	1 quart + 2 cups
Vegetables, Mixed, Low Sodium, #10 Can, #2829	1 #10 can
Potatoes, Diced, White, #10 Can, #2818	1 #10 can
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	1 #10 can
Water, Municipal, Mississippi	2 quarts + 1 1/2 cups
Salt, Table, #2723	2 tablespoons
Peppers, Green, Diced, Frozen, #1613	1 cup

DIRECTIONS

- Defrost the onions and peppers in the refrigerator overnight.
- Bake the breadsticks according to the package and/or case directions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Cover the breadsticks and hold them in the warmer for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Brown the ground beef in a braising pan, steam jacketed kettle, or large stockpot. Drain the beef using a colander. Press the draining beef to remove the excess fat.
- Drain the thawed green peppers and onions, then add them to the beef. Combine the ingredients and continue cooking the mixture until the onions and peppers are soft, about 5 minutes.
- Do not drain the canned vegetables.
Combine the beef mixture, tomatoes, salsa, canned vegetables, corn, potatoes, water, salt and pepper. Cover the soup and simmer it for 30 minutes.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

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DIRECTIONS

7. Transfer the soup to steamtable pans. For 50 servings, use 4 steamtable pans; for 100 servings, use 8 steamtable pans.
Serve the Vegetable Beef Soup and Cheesy Breadsticks immediately, or cover them and place in the warmer until ready for service

CCP: Cover and hold for service at 135 degrees F or higher.

8. Portion 1 cup with 8-ounce spoodle or 8-ounce ladle in soup bowls and 1 Cheesy Breadstick per serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup other vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check the 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.

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 soup.

NUTRIENTS PER SERVING

Calories	260	Dietary Fiber	4.26 g	Sodium	672.00 mg	Sat. Fat	4.04 g
Carbohydrates	27.89 g	Protein	14.66 g	Total Fat	10.49 g	Trans Fat	0.00 g