



RECIPE NAME: Broccoli Cheddar Soup

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil: 8 fl. oz ladle	
Servings per Pan:	

Recipe Adapted From:
Deerfield Community School District



Ingredients	Weight	Measure	Procedure
Butter, Unsalted Onions, Raw, Chopped Potato, Peeled, Diced Broccoli, Frozen, Chopped Cream, Heavy Pepper, Black Salt Pepper, White Garlic, Granulated Milk, Low Fat Hot Sauce Vinegar, White Wine Cheese, Cheddar, Shredded	6 ¼ oz	1 ½ cups 8 cups 18 ¾ cups 3 ⅛ cups 1 ½ Tbsp 1 ½ Tbsp ¾ tsp 1 ½ Tbsp 1 gal + 2 ¾ cups ¾ tsp 1 ½ Tbsp 1 ½ cups	1. Sauté onion and potatoes in butter until slightly softened. 2. Add all remaining ingredients to onion and potato mixture, simmer for one hour. CCP: Hot hold for service at 140°F or higher.
Total Yield:		Number of Pans:	
Weight:	Measure (volume): 64 cups	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
	¾ c.			1/8 c.		
Fruits						
Grains						
Calories:	178					
Saturated Fat (g):	7.08 g					
Sodium (mg):	284.60 mg					