

RECIPE NAME: Minestrone Soup

File No:

Grade Group: K-8, 9-12 Number of Portions: 100 Portion Size: 1 cup		HACCP P		Recipe Adapted From:	
				Sauk Prairie School District	
Serving Utensil: 8 fl oz. ladle		□ #3 Includes Cooling Step		SCHOOL DISTRICT	Let's Cook
ServingsperPan:		зіер	1		WISCONSIN SCHOOL MEALS ROCK
Ingredients	Weight	Measure		Procedu	ıre
Onions, Raw, Chopped Celery, Raw, Chopped Vegetable Oil Tomato Paste, Canned, No Salt Added Water Tomatoes, Canned, Diced, Drained Green Beans, Whole, frozen Carrots, Frozen Water Kidney Beans Bay Leaf Basil, Dried Oregano, dried Italian Seasoning Mix Thyme, Dried Pepper, Black Salt	72 oz 5 lb 8 oz 2 lb 8 oz 4 gal	2½ cups 2½ cups 3 Tbsp 1 qt + 2 cups 1 #10 Can 15 cups 2 leaves 2½ tsp, ground 2½ tsp, ground 2½ tsp 2½ tsp, ground 2½ tsp 2½ tsp, ground 2½ tsp	me 2. In a med 3. Add to to 4. Dra 5. Add app 6. Add 7. Hea 8. Ren	Ité onions and celery in vege dium heat. I separate pot, dilute tomato dium heat until blended. Id diced tomato, green beans, omato base. In and rinse canned kidney le di all dry seasonings to pot an proximately 10 minutes. Id sautéed vegetables and sin at to internal temperature of move and discard bay leaf.	paste with water over , carrots, and additional water beans, add to pot. ad allow to simmer for nmer while stirring. f 165°F.
Total Yield: Number of Pa		ans:			
Weight: Measure: 100 cups	Pan Size:				
Meal Co.	mponent Contribu	ıtion/Nutrition A	Analysis Ba	sed on Portion Size	
Specify the grade group in the columns: Meat/MeatAlternate Vegetable Subgroups	Grade Group: K-8, 9-12 DG B/P R/O S O ½ c. ½ c. ½ c. ½ c.		Equipment (if not specified in procedures above):		
Fruits			-		
Grains	7/				
Calories: Saturated Fat (g):	76 0.11 g		DG=DarkGreen B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other		
Sodium (mg):	193.61 mg		J-Startiny	O-Otilei	
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