



Chicken Noodle Soup



Recipe Times	
Total Time	70 Minutes
Cooking Time	55 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment

Chef's knife/Peeler/Cutting Board
Spatula
Scale
Measuring Cup
Cling Film
Aluminum Foil
8 oz bowls
½ size – 2" deep production pans
Bulk Retherm Cart (or regular oven) **or** Tray Service Retherm Cart

Chicken Noodle Soup

Ingredients	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Extra-Virgin Olive Oil	85 ml	6 Tbsp	170 ml	12 Tbsp
Carrots, medium size sliced	325 gm	11.5 oz	650 gm	23 oz
Celery, sliced	196 gm	7 oz	391 gm	14 oz
Onion, chopped	83 gm	3 oz	166 gm	6 oz
Garlic, minced	10 gm	2 tsp	18.8	4 tsp
Fresh Thyme, chopped	16 gm	5 Tbsp	32 gm	10 Tbsp
Chicken Broth	3750 ml	126.7 oz	7500	253.4 oz
Medium Size Egg Noodles	269 gm	9.5 oz	538 gm	19 oz
Cooked Chicken, shredded	450 gm	15.9 oz	900 gm	31.8 oz
Parsley, chopped	7 gm	2 Tbsp	14 gm	4 Tbsp

Method



1. Wash the vegetables and cut them. Carrots and celery should be cut in slices, not too thick. Garlic should be minced, and onion, thyme, and parsley should be chopped. Measure out and separate them.



2. In $\frac{1}{2}$ size 2-inch-deep production pan, combine all ingredients except the chicken broth and mix a little. Then mix again after pouring the chicken broth. Cover with cling film and aluminum foil. Place in Multigen for 55 minutes at 130°C.



3. Pour the chicken broth and mix again. Cover with cling film and aluminum foil. Place in Multigen for 55 minutes at 130°C.



Bulk: Remove from the Multigen, portion into an 8 oz cup or leave in bulk for dining.

Cold Plating: allow to cool and plate into 8 oz cup. Place on the hot side of the tray to retherm for 55 minutes prior to service.

Garnish: n/a

Food Accompany: Any appropriate lunch items.

Recipe: Chicken Noodles Soup

Cost for 25 portions: \$16.23

Cost for 1 portion: \$ 0.65

Ingredients	Quantity	Cost
Extra-Virgin Olive Oil	85 ml	\$1.27
Carrots	325 gm	\$1.07
Celery	196 gm	\$0.78
Onion	83 gm	\$0.55
Garlic (cloves)	10 gm	\$0.13
Fresh Thyme	16 gm	\$1.59
Chicken Broth Powder	75 gm	\$1.50
Water	3750 ml	\$0
Medium Size Egg Noodles	269 gm	\$2.21
Raw Breast Chicken	450 gm	\$6.88
Fresh Parsley	7 gm	\$0.25
		Total Cost: \$16.23