



**RECIPE NAME:** Broccoli Cheddar Soup

**File No:**

|                                 |   |
|---------------------------------|---|
| Grade Group: K-8, 9-12          | HACCP Process:<br><input type="checkbox"/> #1 No Cook<br><input type="checkbox"/> #2 Cook & Serve Same Day<br><input type="checkbox"/> #3 Includes Cooling Step |
| Number of Portions: 100         |   |
| 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<br>Onions, Raw, Chopped<br>Potato, Peeled, Diced<br>Broccoli, Frozen, Chopped<br>Cream, Heavy<br>Pepper, Black<br>Salt<br>Pepper, White<br>Garlic, Granulated<br>Milk, Low Fat<br>Hot Sauce<br>Vinegar, White Wine<br>Cheese, Cheddar, Shredded | 12 ½ oz                    | 3 cups<br>16 cups<br>37 ½ cups<br>6 ¼ cups<br>3 Tbsp<br>3 Tbsp<br>1 ½ tsp<br>3 Tbsp<br>2 gal + 5 ½ cups<br>1 ½ tsp<br>3 Tbsp<br>3 cups | 1. Sauté onion and potatoes in butter until slightly softened.<br>2. Add all remaining ingredients to onion and potato mixture, simmer for one hour.<br><br>CCP: Hot hold for service at 140°F or higher. |
| Total Yield:   |                            | Number of Pans:  |   |
| Weight:  | Measure (volume): 128 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):<br><br>DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange<br>S=Starchy O=Other |
| Meat/MeatAlternate                      |                        |     |     |      |   |  |
| Vegetable Subgroups                     | DG                     | B/P | R/O | S    | O |  |
|   | ⅜ c.                   |     |     | ⅛ c. |   |  |
| Fruits                                  |                        |     |     |      |   |  |
| Grains                                  |                        |     |     |      |   |  |
| Calories:                               | 178                    |     |     |      |   |  |
| Saturated Fat (g):                      | 7.08 g                 |     |     |      |   |  |
| Sodium (mg):                            | 284.60 mg              |     |     |      |   |  |