



RC Product Code: 91401

Italian Wedding Soup

Roasted Garlic Basil Chicken Meatballs
with Mozzarella Cheese, Fully Cooked

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Serving Size: 2.5cup
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 1/2oz grain, 1/2cup other vegetable

Nutritional Information

Portion	2.5cups	Cholesterol (mg)	48
Calories	305	Sodium (mg)	509
Total Fat (g)	7	Total Carbohydrates (g)	34
Saturated Fat (g)	1.7	Sugar (g)	1.7
Trans Fat (g)	0	Protein (g)	23

Ingredients	Amount	Instructions
Roasted Garlic Basil Chicken Meatballs with Mozzarella Cheese, Fully Cooked	20lbs	Place olive oil in steam jacketed kettle. Add carrots, onion and celery sauté until tender. About 6-8 minutes. Add garlic and sauté 1 minute more.
Olive Oil	1 1/3 cup	Add chicken stock and bring mixture to a boil.
Diced Carrots	8.2lbs	Add meatballs and bring soup back to a light boil.
Diced Onion	7lbs	Add pasta and heat to light boil. Cover and cook, stirring occasionally until pasta is tender about 10 minutes.
Diced Celery	6.25lbs	Add spinach and cook for another minute.
Minced Garlic	7.5oz	
Whole Grain Rich Orzo Pasta	6.25lbs	Pasta will continue to cook. If you need to hold the soup for more than 30 minutes, cook pasta separately and add right before serving.
Spinach (chopped)	6.25lbs	
Diced Celery	9.5gal	

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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