



Creamy Broccoli Potato Soup

This creamy soup features a potato base and steamed broccoli topped with savory turkey bacon and oyster crackers.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Illinois State Board of Education

Preparation Time: 45 minutes

Cook Time: 40 minutes

NSLP/SBP crediting information:

1 cup provides 1/8 cup starchy vegetable, 1/8 cup dark green vegetable, 1/4 cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Olive oil		1/4 cup		1/2 cup	<ol style="list-style-type: none"> Place olive oil in a two-gallon soup pot over medium-low heat, or in a steam jacketed kettle or tilt skillet set to 220 °F. Add onions and celery to the pot, cover, and cook until translucent. Stir often. Add garlic, smoked paprika, and black pepper to the pot and cook for another minute. Stir occasionally.
*Onions, white, fresh, diced	1 lb 8 oz		3 lb		
*Celery, fresh, diced	1 lb 8 oz		3 lb		
Garlic, minced	2 oz	1/4 cup	4 oz	1/2 cup	
Smoked paprika		1/4 cup		1/2 cup	
Black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Potatoes, Yukon gold, raw, peeled, diced	5 lb		10 lb		4. Add potatoes and chicken broth to the pot with the vegetables and bring to a simmer.
Chicken broth, low sodium		1 gal 2 qt		3 gal	5. Once simmering, cook potatoes for approximately 15-18 minutes until potatoes are fully cooked and begin to fall apart. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.
Evaporated milk, nonfat		1 qt		2 qt	6. Use a countertop food canister blender or an immersion blender to puree the soup. 7. Add evaporated milk to the soup and stir to incorporate.
Broccoli, fresh, florets	4 lb		8 lb		8. Partially cook broccoli by steaming for about 3 minutes. Broccoli should still be bright green in color. 9. Add steamed broccoli to the potato soup, bring to a simmer, and cook for approximately 12-15 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Hold for hot service at 135 °F or higher.
Turkey bacon, low sodium, chopped	1 lb		2 lb		10. Cook turkey bacon according to package instructions. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Oyster crackers, low sodium, ½-ounce packages	1 lb 9 oz	50 each	3 lb 2 oz	100 each	11. To serve, portion soup using an 8-ounce ladle and top with 1 Tbsp turkey bacon. Serve with a ½-ounce package of oyster crackers.



CREAMY BROCCOLI POTATO SOUP
NUTRITION INFORMATION

For 1 cup (8 fl oz)

NUTRIENTS	AMOUNT
Calories	171
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Total Fat	5 g
Saturated Fat	1.1 g
Cholesterol	12 mg
Sodium	204 mg
Total Carbohydrate	25 g
Dietary Fiber	2.4 g
Total Sugars	4 g
Added Sugars included	N/A
Protein	7 g
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Vitamin A	739 IU
Vitamin C	22 mg
Vitamin D	N/A
Calcium	92 mg
Iron	1.3 mg
Potassium	N/A

N/A=data not available.

*MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Onions, whole	1 lb 11 oz	3 lb 6 oz
Celery, whole	1 lb 13 oz	3 lb 10 oz
Potatoes, whole	6 lb 3 oz	12 lb 6 oz

NOTES
<p>*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.</p> <p>Optional: Serve with low-fat shredded cheddar cheese.</p> <p>*Optional ingredients are not included in recipe nutrient analysis. Addition of optional ingredients may change crediting and/or nutrition information.</p> <p>Cooking Process #2: Same Day Service</p>

YIELD/VOLUME	
50 Servings	100 Servings
About 3 gal 2 cups	About 6 gal 1 qt

SOURCE:

FY 2021 Cohort A Team Nutrition Training Grant

