***Recipe #213 Chicken Noodle Soup, UPDATED***

***Serving Size and Ingredients: 8oz.***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 10 oz. | 1 lb. + 4 oz. | 2 lbs. + 8 oz. | Onions, chopped |
| 10 oz. | 1 lb. + 4 oz. | 2 lbs. + 8 oz. | Celery, chopped |
| 6 ½ oz. | 13 oz. | 1 lb. + 10 oz. | Carrots, chopped |
| 6 ¼ oz. | 12 ½ oz. | 1 lb. + 9 oz. | Egg Noodles, dry |
| ¼ cup + 2T | ¾ cup | 1 ½ cups | Margarine |
| ¼ cup + 2T | ¾ cup | 1 ½ cups | Flour |
| 1 T | 2 T | ¼ T | Pepper |
| 4.75 lbs | 9.5 lbs | 19 lbs | Chicken , cooked, diced |
| ¾ cup + ½ T | 1 ½ cups + 1 T | 3 cups + 2T | Chicken Broth, low sodium |
| 1 ½ gal + 1 cup | 3 gal + 2 cups | 6 gal + 1 qt. | Water |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Recipe # 213 Chicken Noodle Soup, Instructions:***

1. ***Combine chicken broth and water with onion, celery and carrots, cook 30 minutes until tender.***
2. ***Add noodles and chicken to soup, cook 15 minutes until noodles are done.***
3. ***Melt margarine in pan, add flour to make a roux, add pepper.***
4. ***Add to soup, stirring constantly until slightly thickened.***
5. ***Simmer 20 minutes.***