**Chicken vegetable soup**

Yield: 3 Gallons 16/12 ounce portions

**Ingredients:**

Chicken stock 12 quarts

Onion, Spanish, diced 1 unit

Carrots, small diced 2 pounds

Celery, small diced 14 ounces

Kosher salt 3 Tablespoons

Powdered garlic 5 Tablespoons

Pepper, ground black 1 teaspoon

Rotisserie Chicken, cooked, cooled small dice 2 pounds

Oil 3 ounces

Chopped potatoes 5 potatoes

**Procedure:**

Step 1: Pace the water on the fire and bring to a boil. Add the chicken soup base and mix well. Add the salt, pepper and mix well. Reduce heat to medium.

Step 2: Add the vegetables. Add the onions. Add the carrots, garlic and celery and continue cooking.

Step 3: Combine the two pots into one.

Step 4: Season to taste. Chill immediately, cover, label and date, or alternately:

**Hot Hold at 135°**

**Cost Analysis:**

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| --- | --- | --- | --- | --- | --- |
| Ingredient: | unit | Price per case/unit | Price per pound | Cost per ounce | Cost per recipe |
| Chicken stock | 12 quarts |  |  |  |  |
| Onion, Spanish, diced | 1 unit |  | $0.37 |  | $0.19 |
| Carrots, small diced | 4 units | $0.28 | $0.99 |  | $1.12 |
| Celery, small diced | 1 unit | $2.19 |  |  | $0.22 |
| Kosher salt | 1/2tablespoons | $26.50 | $0.74 | $0.05 | $0.01 |
| Pepper, ground black | 1/2 teaspoons | $45.00 | $9.00 | $0.56 | $0.05 |
| Rotisserie Chicken, cooked, cooled small dice | 2 pounds | $165 | $2.19 | $0.17 | $4.38 |
| Oil | 1/2 cups | $24.50 | $0.70 | $0.04 | $0.16 |
| Chopped potatoes | 8 potatoes | $15.95 | $0.39 |  | $0.06 |
|  |  |  |  | Total | $6.19 |