

# Hearty Minestrone

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Water		1 gal 1 1/2 cup
Celery,raw,chopped		1 qt
Carrots,raw,diced		1 qt
Onions,raw,diced 1/2"		1 qt
Cabbage,raw,diced 3/4"		1 qt
Chicken broth, from dry base		3 cup
Tomatoes,canned,diced		3 cup
Zucchini,squash,diced 3/4"		1 qt
Paprika,Spanish		1/2 cup
Italian Spice Blend		2 Tbsp
Beans,canned, kidney,undrained		3 qt 1/2 cup
Cheese,parmesan,grated		1 cup
Noodles,macaroni,elbow-uncooked		2 cup



## Directions

1. In two (12" X 20" X 4") steamtable pans equally divide the water, chopped celery, diced carrots, diced onion, chopped cabbage and diced zucchini squash. Mix vegetables until combined. Cover with a lid and steam for 15 minutes.

2. Add chicken stock, diced tomatoes, paprika and the Italian spice blend. Cover and steam for 30 minutes.

3. Add beans and macaroni. Continue steaming for 20 minutes.

4. Stir grated parmesan cheese thoroughly into the pans in equal proportions before ready to serve.

CCP: Heat to 165 degrees or higher for at least 15 seconds.

CCP: Hold at 135 degrees or higher.

For six servings: Mix all ingredients in a large pot. Bring to a low simmer and cook for approximately 15 minutes until macaroni is done. Soup improves in flavor as it simmers longer!