

MARQUETTE GENERAL HEALTH SYSTEM
FOOD AND NUTRITION SERVICES

DAY #: 3

RECIPE NAME: Vegetable Tortellini Soup

Café Only

DIET:

PORTION: 6 oz

EQUIPMENT USED:

RECIPE: FOOD	YIELD		
	35	70	140
Cheese Tortellini	1 ½ qts	3 qts	6 qts
Vegetable Broth	1 ½ qts	3 qts	6 qts
Tomato Puree	1 (#10)	2# 10	4 #10
Green Beans, frozen	1 ½ cups	3 cups	1 ½ qts
Beans, kidney	2 cups	1 qt	2 qts
Carrots, shredded	1 ½ cups	3 cups	1 ½ qts
Celery, diced	1 ½ cups	3 cups	1 ½ qts
Onion, diced	1 ½ cups	3 cups	1 ½ qts
Mushrooms, sliced	3 cups	1 ½ qts	3 qts
Roasted Garlic paste	1 TBSP	2 TBSP	4 TBSP
Basil, dried	1 tsp	2 TBSP	4 TBSP
Oregano, dried	1 tsp	2 tsp	1 1/3 TBSP
Pepper, ground	1 tsp	2 tsp	1 1/3 TBSP

In a steam kettle, add onions, celery & carrot
Cook for 5 minutes

Add vegetable broth, tomatoes, green beans, kidney beans, mushroom, garlic paste & seasoning.
Bring to a simmer for 20 minutes.

Add tortellini just prior to serving.

If holding or chilling: leave tortellini out. Steam tortellini for 5 minutes & add to soup just prior to serving.

132/2/25/770