

Bean and Macaroni Soup

Recipe H-9

Ingredients	50 Servings		100 Servings		For 25 Servings	Directions
	Weight	Measure	Weight	Measure		
Olive oil		¼ cup		½ cup	2 Tb	<ol style="list-style-type: none"> Heat oil in steam kettle or large stockpot. Add onion, celery, and carrots and cook over medium heat for 10 minutes or until soft. Do not brown. Add mushroom, garlic, tomatoes and bay leaves and bring to simmer. Add vegetable broth, and drained beans. Return to simmer. Add macaroni and cook for 10-15 minutes, or just until macaroni is tender. Add sage, thyme, oregano and black pepper and serve. <p>🕒 Serve 1 cup (8 ounces).</p>
Onion, fresh or frozen, small diced 🟥	2 lb		4 lb		1 lb	
Carrots, diced, fresh or frozen 🟥	2 lb		4 lb		1 lb	
Celery, small diced 🟥	2 lb		4 lb		1 lb	
Mushrooms, sliced, canned 🟥	24 oz		48 oz		12 oz	
Garlic, minced		3 Tb		1/3 cup	1 ½ Tb	
Tomatoes, diced, canned, reserve juice 🟥		1 #10 can		2 #10 cans	6 cups	
Vegetable stock, low sodium		1 gallon		2 gallons	2 quarts	
Bay leaves		3		6	2	
Beans (white, red, or brown), canned, drained, and rinsed 🟥	6½ lb		13 lb		3¼ lb	
Enriched macaroni/pasta or whole-wheat macaroni/pasta	4 lb		8 lb		2 lb	
Sage, ground		2 tsp		1 Tb +1 tsp	1 tsp	
Thyme, dry		2 tsp		1 Tb +1 tsp	1 tsp	
Oregano, dry		1 tsp		2 tsp	½ tsp	
Black pepper, ground		1 tsp		2 tsp	½ tsp	

🟥 USDA commodity fruits, vegetables, or beans listed in the *Food Buying Guide for Child Nutrition Programs, 2008 edition*

