Portion size

27.50 oz

Portions

25

# **Chicken and Dumplings - 1886**

-						
	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1		1,500 g	0%	1,500 g	Bisquick, vegan biscuit, dry mix	DUMPLINGS
	~ 1 qt	2 lb 3.50 oz	0%	2 lb 3.50 oz	Milk, imitation, oat	le a small mission has a sald Discovial mais and mills and
	12 1/2 tbsp	0 lb 1.96 oz	0%	0 lb 1.96 oz	Green onions, tops only, chopped	In a small mixing bowl, add Bisquick mix, oat milk and and set aside.
	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	18 3/4 tbsp	0 lb 9.26 oz	0%	0 lb 9.26 oz	Vegan butter	SOUP BASE
	~ 1 1/8 qt	1 lb 7.44 oz	0%	1 lb 7.44 oz	Carrots, peeled, diced	Heat a medium sized stock pot on medium high heat a
	~ 1 1/2 pt	0 lb 11.13 oz	0%	0 lb 11.13 oz	Celery, diced	onions, celery, and mushrooms. Cook for 5 minutes, st
	~ 1 1/8 qt	1 lb 4.86 oz	0%	1 lb 4.86 oz	Onions, raw, diced	thyme, and sage. Cover and cook for 20 minutes on m
		1 lb 2.75 oz	0%	1 lb 2.75 oz	Mushrooms, brown, italian, or crimini, raw, diced	Hungry Planet Grilled and Diced Chicken. Spoon 1/4 c Cover and cook an additional 8 minutes or until dumpli
	3 1/8 qt	3 lb 14.50 oz	0%	3 lb 14.50 oz	Potatoes, peeled, diced	pepper, and adjust seasoning to taste.
	2.734 gal	24 lb 0.27 oz	0%	24 lb 0.27 oz	Chicken broth, vegan, ready-to-serve	To serve, spoon into bowls, and top with chopped gree
	~ 1/3 cup	0 lb 0.06 oz	0%	0 lb 0.06 oz	Thyme, fresh, chopped	
	~ 1 cup	0 lb 1.00 oz	0%	0 lb 1.00 oz	Sage, fresh, chopped	
		3 lb 14.50 oz	0%	3 lb 14.50 oz	Hungry Planet Diced Grilled Chicken	
	12 1/2 tsp	0 lb 1.22 oz	0%	0 lb 1.22 oz	Salt, kosher, Diamond Crystal	
	3 1/8 tsp	0 lb 0.25 oz	0%	0 lb 0.25 oz	Spices, black pepper, ground	
	12 1/2 tbsp	0 lb 1.96 oz	0%	0 lb 1.96 oz	Green onions, tops only, chopped	

Additional name

nd green onion. Mix until well incorporated

and add butter. Once hot, add carrots, stirring occasionally. Add potatoes, broth, medium heat. After 20 minutes, add cup sized dumplings on top of broth. plings are cooked through. Add salt and

een onions.

Diet factors

## **ALLERGENS**



Recipe group

## **WEIGHTS**

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	42 lb 15.57 oz	0 %	42 lb 15.57 oz	0 %	42 lb 15.57 oz
Size of portion	27.50 oz		27.50 oz		27.50 oz

#### **ADDITIONAL INFO**

#### **MEMO**

## **NUTRITION INFORMATION**

supply / 100 g

						Minerals		RI	
Energy nutritives		RDI	% of energy	Calories	RI	Salt	1.06 g		
Total fat	2.81 g	4 %	39.62 %	3 %	62.65 kcal	Salt	1.06 %	Vitamins	
Saturated	0.62 g	3 %	8.71 %		262.12 kJ	Sodium	422.12 mg	Vitamin A	33.91 µg
Monounsaturated	1.18 g		16.64 %		0.26 MJ	Phosphorus	58.44 mg	Vitamin D	0.06 µg
Polyunsaturated	0.47 g		6.62 %			Potassium	89.31 mg	Thiamine	0.06 mg
Trans	0.00 g		0.00 %			Iron	0.46 mg	Riboflavin	0.09 mg
Cholesterol	1.27 mg					Calcium	27.96 mg	Niacin	0.63 mg
Linolenic acid	0.22 g					Zinc	0.14 mg	Vitamin B6	0.02 mg
Alpha-linolenic acid	0.17 mg					Magnesium	3.91 mg	Vitamin B12	0.04 µg
Total Carbohydrate	6.80 g	2 %	44.13 %			Iodine	0.00 µg	Folate	7.00 µg
Sugars total	1.79 g	4 %				Selenium	1.63 µg	Vitamin C	0.78 mg
Added sugar	0.00 g		0.00 %			Copper	0.04 mg	Vitamin E	0.06 mg
Sugar	0.00 g					• •	3	Vitamin K	4.77 μg
Lactose	0.00 g								
Fiber	0.62 g		1.89 %					Others	
Organic acids	0.00 g		0.00 %					Water	70.45 g
Sugar alcohol	0.00 g		0.00 %					vvalei	70.45 g
Starch	0.05 g		0.32 %						
Protein	2.58 g	5 %	16.75 %						

# CO2

Alcohol



0.02 kg

Comparable values Snacks

0.30 kg 0.42 kg Main courses 0.19 kg Desserts

0.00 %

Comparable CO2 emissions per 100 g.

Though the reported CO2 emissions represent a major part of the actual emissions, they do not make up the whole amount. Rather than comparing the absolute values, we recommend comparing the positions in relation to each other. The CO2 emissions are based on the size of the portions in relation to each other. The CO2 emissions are based on the size of the portions in relation to each other. The CO2 emissions are based on the size of the portions in the part of the ingredients, but they do not take into account the general climate impact allocated for all the portions in restaurant services or the climate impact account the general climate impact allocated for all the portions in restaurant services or the climate impact account the general climate impact allocated for all the portions in restaurant services or the climate impact account the general climate impact allocated for all the portions in restaurant services or the climate impact account the general climate impact allocated for all the portions in the climate impact account the general climate impact allocated for all the portions are climated in the climate impact account the general climate impact allocated for all the portions are climated in the climate impact account the general climate impact allocated for all the portions are climated in the climate impact account the general climate impact allocated for all the portions are climated in the climate impact account the general climate impact

0.00 g