



MAINES

PAPER & FOOD SERVICE, INC.

Springtime Risotto Soup

Ingredients **Yield: 12 Servings**

- 1 1/2 oz. Olive oil, extra virgin
- 2 Tlb. Grated lemon rind
- 1 gallon, Chicken broth
- 6 c. Fresh spinach, chopped
- 6 oz. Parmesan cheese, shredded
- 3 c. Onion, yellow, medium dice
- 2 c. Arborio rice
- 3 # Asparagus, sliced into 1 inch pieces
- 1/2 tsp. Nutmeg, ground

Preparation Instructions:

1. In a soup pot over medium-high heat add oil. Then add onions and saute for approximately 2 minutes. Add lemon rind, and continue cooking for approximately 2 minutes, then add the rice and cook for additional 3 minutes.
2. Stir in broth and bring to a boil. Cover, reduce heat and simmer for 15 minutes. Add the asparagus, spinach, and nutmeg, stir and cook uncovered for 2 minutes or until asparagus is crisp-tender.
3. Serve in warm soup bowl and top with shredded Parmesan

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Olive oil, extra virgin	Trifoglio	370861	1 1/2 oz.	\$0.21
Lemon	Fresh	096185	2 Tlb.	\$0.27
Chicken base	Culinary Secrets	234301	1 gallon	\$1.28
Fresh spinach	Fresh	097739	6 c.	\$2.40
Parmesan cheese, shredded	Great Lake	014034	6 oz.	\$2.40
Onion, yellow	Fresh	097502	3 c.	\$0.72
Arborio rice	Roland	331120	2 c.	\$1.38
Asparagus	Markon	097032	3 #	\$6.63
Nutmeg, ground	Culinary Secrets	345497	1/2 tsp.	\$0.08

Recipe Cost	\$15.37
Portion Cost	\$1.28

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.95	\$1.28	\$1.67	43.39%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$1.28	\$2.67	32.41%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$1.28	\$3.67	25.86%