

## Italian Wedding Soup with Meatballs

Perfectly seasoned meatballs and miniature acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.



Contains Egg, Milk, and Wheat.

## **INGREDIENTS:**

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Meatballs (beef, water, egg whites, bread crumbs [wheat flour], romano cheese [pasteurized sheep's and cow's milk, rennet, salt, cheese cultures, enzymes], dehydrated onion, dried cane sugar, salt, natural flavors), Onions, Acini di Pepe Pasta (semolina [wheat], egg whites), Spinach, Escarole, Extra Virgin Olive Oil, Basil, Garlic, Sea Salt, Thyme, Canola Oil, Fennel Seed, Lemon Juice, Red Pepper Flakes, Black Pepper.

Nutrition Facts Serving size 1 Cup (245g)		
Octving Size	Oup (240g)	
Amount per serving		
Calories	<u> 130</u>	
	% Daily Value*	
Total Fat 8g	10%	
Saturated Fat 3g	15%	
Trans Fat 0g		
Cholesterol 15mg	5%	
Sodium 530mg	23%	
Total Carbohydrate 10g	4%	
Dietary Fiber 1g	4%	
Total Sugars 2g		
Includes 0g Added Sug	ars 0%	
Protein 7g		
Vitamin D 0mcg	0%	
Calcium 40mg	4%	
Iron 2mg	10%	
Potassium 276mg	6%	
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700202	500670	00667978044155	4-4# Bags/Case	15 months from manufacture

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).