

## Chicken with Wild Rice Soup



Slow-simmered chicken, white and wild rice, carrots and celery in a roux-thickened chicken stock with light cream, finished with white pepper.



Contains: Milk.

## **INGREDIENTS:**

Water, Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Wild Rice, Chicken Meat, White Rice, Carrots, Heavy Cream, Corn Starch, Celery, Canola Oil, Sea Salt, Sugar, Chicken Broth Concentrate (chicken stock, salt, chicken fat, natural flavor, vegetable juice [celery, onion, carrot], lactic acid, xanthan gum), Nonfat Dry Milk, Butter (cream, salt), Onion Powder, Yeast Extract (yeast extract, salt), White Pepper, Turmeric, Celery Salt (salt, celery seed ground).

<b>Nutrition F</b>	acts
7 servings per contained Serving size 1 0	r Cup (245g
Amount per serving Calories	160
%	Daily Value
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 750mg	33%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugar	rs <b>2</b> %
Protein 6g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 1mg	6%
Potassium 121mg	29

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
910129	501238	10667978012847	4 - 4lb. 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).

