

Chicken Vegetable Soup with Rice





Slow-simmered chicken, white rice and more than a dozen garden vegetables in a handcrafted chicken stock with finely chopped scallions, parsley and basil.



INGREDIENTS:

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Chicken Meat, Diced Tomatoes (tomatoes, tomato juice, salt, citric acid), Carrots, Onions, Zucchini, Yellow Squash, Celery, Parboiled Long Grain Rice, Cauliflower, Broccoli, Green Beans, Golden Wax Beans, Corn, Peas, Asparagus, Parsnips, Water, Chicken Fat, Sea Salt, Rice Starch, Scallions, Basil, Parsley, White Pepper, Dried Thyme, Bay Leaves, Dried Tarragon.

Nutrition F	acts
Serving size 1 C	up (245g)
Amount per serving	-00
Calories	90
%	Daily Value'
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 550mg	24%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	5 0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 27mg	2%
Iron 1mg	6%
Potassium 294mg	6%

day is used for general nutrition advice.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700257	500053	00667978044049	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).