

White Bean & Escarole Soup



Tender white beans and sautéed escarole in a handcrafted vegetable stock with fennel, chopped basil and a touch of extra virgin olive oil.



INGREDIENTS:

White Navy Beans, Vegetable Stock (water, onions, cabbage, celery, mushrooms, carrots, turnips, black peppercorns, mustard seed, dill weed, thyme, bay leaves, marjoram), Escarole, Fennel, Onions, Extra Virgin Olive Oil, Lemon Juice, Sea Salt, Basil, Water, Corn Starch, Garlic, Fennel Seed, White Pepper, Red Pepper Flakes, Thyme.

| Nutrition Facts | |
|-------------------------------|---------------------|
| Serving size | 1 Cup (245g) |
| Amount per serving | |
| Calories | 210 |
| % Daily Value* | |
| Total Fat 4.5g | 6% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 720mg | 31% |
| Total Carbohydrate 33g | 12% |
| Dietary Fiber 7g | 25% |
| Total Sugars 4g | |
| Includes 0g Added Sugars | 0% |
| Protein 11g | |
| Vitamin D 0mcg | 0% |
| Calcium 97mg | 8% |
| Iron 3mg | 15% |
| Potassium 704mg | 15% |

*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 |
|----------|-------------|----------------|----------------|--------------------------|
| 700028 | 500021 | 00667978034828 | 2-8# Bags/Case | 50 days from manufacture |

REFRIGERATED HANDLING INSTRUCTIONS:

Store at 30-38°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 product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 14 x 7 (98) **CASE DIMENSIONS:** 14.875" x 8.25" x 5"