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Chicken Tortellini Soup

Ingredients:

4 cups low sodium chicken broth
1 cup mixed vegetables, frozen
½ teaspoon thyme
½ teaspoon marjoram
½ teaspoon basil
1 cup cooked chicken, cubed
1 cup cheese tortellini

Makes 6 servings - 15% calories from fat

Servings Per	r Containe		
	Containt	er 6	
Amount Per Ser	rving		
Calories 120	0 Calo	ories fron	n Fat 20
		% Da	aily Value
Total Fat 2g			3%
Saturated Fat 1g			5%
Trans Fat	0g		
Cholesterol	30mg		10%
Sodium 480mg			20%
Total Carbo	hvdrate '	12g	4%
Dietary Fiber 1g			4%
Sugars 2g			
Protein 12g	,		
- Totelli 12g			
Vitamin A 69	6 • ١	Vitamin (C 2%
Calcium 4%	• •	ron 4%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than ate		80g 25g 300 mg 2,400mg 375g 30g

Instructions:

1. In a large saucepan, combine broth, vegetables and seasonings.

2. Bring to a boil. Add tortellini, reduce heat and simmer 12 to 25 minutes or until vegetables and tortellini are tender.

3. Add cooked chicken to soup and heat through.

Notes:

- Changes can be made in spicing: One suggestion would be $\frac{1}{4}$ tsp celery seed, $\frac{1}{2}$ tsp dill weed and 1 tsp. minced onion, or try your favorite combination.

- Additional leftover vegetables could also be added to or used in place of frozen.

- Can use leftovers from a store-bought rotisserie chicken or chicken you have cooked yourself.



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