



Cuisine Santé Chicken Noodle Soup (Gluten Free)

YIELD 6 SERVING

Ingredients

- 2 ea Chicken thighs, skinless
- 4 oz Gluten free noodles, cooked
- 2 oz Baby bella mushrooms, chopped
- 1 qt Water, boiling
- 1 oz HACO-Swiss Cuisine Santé Chicken Stock
- 1 oz Onion, chopped
- 1 oz Extra Virgin Olive Oil
- 1 oz Potatoes, chopped, sautéed
- 1 oz Leeks, sautéed
- 1 pinch Parsley, fresh, sautéed

Preparation

Poach chicken thighs with Cuisine Santé Chicken Stock for 25 minutes. Remove skin and bones, and then shred meat. Bring 1 qt of water to a boil; add Cuisine Santé Chicken Stock. In the meantime, sauté the chopped onions, mushrooms and chicken meat in Extra Virgin Olive Oil and incorporate to the Chicken Stock. Cook for 3-4 minutes at high heat. Add the sautéed ingredients, potatoes, parsley and leeks. Cook at medium to high heat until the potatoes are tender or as desired and stir occasionally.

Setting

Place soup in a serving dish and garnish as desired or with gluten free noodles and chopped cilantro.

Specialty Ingredients

- #723 HACO-Swiss Cuisine Santé Chicken Stock
- Extra Virgin Olive Oil

Nutritional Information

Nutrition Facts		Amount/Serving	%DV*	Amount/Serving	%DV*
		Serv. size 8 oz (227g) Servings 6 Calories 113 Fat Cal. 26		Total Fat 3g	4%
		Sat. Fat 0g	2%	Fiber 1g	4%
		Trans fats 0g		Sugars 3g	
		Cholest. 17mg	6%	Protein 5g	
		Sodium 280mg	10%		
* Percent Daily Values (DV) are based on a 2,000 calorie diet.		Vitamin A 0%	Vitamin C 2%	Calcium 0%	Iron 4%