



Cuisine Santé Mushroom Noodle Soup (Gluten Free)

YIELD 4 SERVING

Ingredients

1 qt Water, boiling
 10 oz Mushrooms, sliced, raw weight
 2 oz Gluten Free Noodles, cooked
 1 oz Roasted garlic
 1 oz HACO-Swiss Cuisine Santé Vegetable Stock
 1 oz Onion, chopped
 1 oz Cilantro, freshly chopped
 1 oz Extra Virgin Olive Oil
 ¼ oz Basil
 ¼ oz Roasted ginger
 1 pinch Black pepper

Preparation

Cook the gluten free noodles and in a separate pot, add Cuisine Santé Vegetable Stock to the boiling water. Sauté the chopped onions, garlic and ginger in Extra Virgin Olive Oil. Slowly incorporate the sliced mushrooms to the sauté pan. Once the Vegetable Stock is boiling, lower the heat and add the sautéed ingredients and stir occasionally. Add the basil, cilantro and cooked noodles while the mushroom soup simmers for 2-3 minutes.

Setting

Place soup in desired serving dish and garnish as desired.

Specialty Ingredients

#726 HACO-Swiss Cuisine Santé Vegetable Stock
 Extra Virgin Olive Oil

Nutritional Information

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
	Serv. size 8 oz (227g) Servings 6 Calories 90 Fat Cal. 47	Total Fat 5g	8%	Total Carb. 8g
	Sat. Fat 1g	4%	Fiber 1g	4%
	Trans fats 0g		Sugars 1g	
	Cholest. 3mg	0%	Protein 4g	
	Sodium 25mg	0%		
* Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 0%	Vitamin C 4%	Calcium 2%	Iron 4%