



FOODSERVICE

MADE TO SERVE™

# SIGNATURE CHICKEN NOODLE



**Case Code** 08169 **Pack & Size** 3 x 1.81 kg (4lb) tub



Tender chicken, egg noodles, carrots and celery in a delicately seasoned chicken broth.

## Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 80	Calories from Fat
	% Daily Value
<b>Total Fat 2g</b>	<b>3%</b>
<b>Saturated Fat 0.5g</b>	<b>3%</b>
<b>Cholesterol 20mg</b>	<b>7%</b>
<b>Sodium 840mg</b>	<b>35%</b>
<b>Total Carbohydrate 12g</b>	<b>4%</b>
Dietary Fiber 1g	4%
Sugars 2g	4%
<b>Protein 4g</b>	<b>8%</b>
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 6%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet. Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## INGREDIENTS

CHICKEN BROTH (WATER, CHICKEN STOCK), EGG NOODLES (WHEAT FLOUR, WHOLE EGG, EGG WHITE), SEASONED CHICKEN (CHICKEN, WATER, MODIFIED CORN STARCH, SALT, SODIUM PHOSPHATE, SOY PROTEIN ISOLATE, FLAVOUR), MECHANICALLY SEPARATED CHICKEN, CARROTS, CELERY, MODIFIED CORN STARCH, REHYDRATED ONIONS, SALT, YEAST EXTRACT (BARLEY), BROCCOLI, SUGAR, SPICE EXTRACTS, CHICKEN FAT, VINEGAR, DRIED PARSLEY, TURMERIC EXTRACT, FLAVOUR (CONTAINS GARLIC).

## FEATURES AND BENEFITS

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders). Our split pack tray results in quicker preparation time as it allows you to make half batches. Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

## SERVING IDEAS

Marry with Campbell's® Minestrone for an Italian Chicken Noodle. •Serve alongside a baked macaroni casserole for a Down Home Combo. •Prepare a signature Chicken Zuppa Italiano, add 2 cups canned-diced tomatoes (drained), 1/2 cup crisp-cooked chopped bacon, 1/4 cup grated Parmesan cheese and 2 tsp minced fresh garlic. Top with chopped basil and grated Parmesan cheese. •Serve a Southwest Chicken Corn Soup by adding sauteed corn, jalapeno peppers and onions, top with shredded Cheddar, Jack and Goat cheese and cilantro.

## MORE

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders). Our split pack tray results in quicker preparation time as it allows you to make half batches. Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

## PREPARATION

Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) water and cover. 3) Heat to boiling (min. 80C/ 180F), stirring occasionally. Reduce heat (70C/ 160F) and cover. Stir periodically.

## HANDLING

Do not re-freeze. Do not use if film is torn or missing.

## STORAGE

Shelf Life: 21 months

Storage Temperature: -18C

## PACKAGING DETAILS

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211081695
<b>Cube:</b>	0.0111 M	<b>Case Size:</b>	45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b>	10063211081692