



FOODSERVICE

MADE TO SERVE™

# SIGNATURE CHICKEN WITH WHITE AND WILD RICE

Case Code  
**11970**

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



Made with chicken, rice, carrots, celery, red peppers and onions in a seasoned chicken broth. A savoury spin on classic chicken noodle.

## 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 0.4g</b>	<b>2%</b>
<b>Cholesterol 10mg</b>	<b>3%</b>
<b>Sodium 830mg</b>	<b>35%</b>
<b>Total Carbohydrate 11g</b>	<b>4%</b>
Dietary Fiber 1g	4%
Sugars 1g	2%
<b>Protein 3g</b>	<b>6%</b>
Vitamin A 8%	Vitamin C 30%
Calcium 2%	Iron 4%
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), SEASONED CHICKEN (SOY), WHITE RICE, WILD RICE, CARROTS, CELERY, RED BELL PEPPERS, SALT, MECHANICALLY SEPARATED CHICKEN MEAT, BEEF GELATIN, ONIONS, CHICKEN FAT, ONION POWDER, YEAST EXTRACT, SUGAR, SPICE EXTRACTS, DRIED GARLIC, DRIED PARSLEY, FLAVOUR, BETA CAROTENE.

## 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

Serve side by side with a Portobello mushroom burger topped with grilled vegetables and a dollop of fresh pesto for a Late Harvest Bundle & Wild Rice Chicken Soup. •Create a signature White & Wild Rice Soup with chipotle peppers and corn kernel garnish. •Prepare a Country Style Chicken and Wild Rice Soup with cooked, crumbled smoky bacon and mushrooms.

## MORE

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## 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>	63211119701
<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>	10063211119708