

BUFFALO CHICKEN AND BLUE CHEESE SOUP



Nutrition Facts Serving Size 1 12th recipe Amount Per Serving Calories 250 % Daily Value Total Fat 17g 26% Saturated Fat 5g 25% 0% Cholesterol mg Sodium 1600mg 67% Total Carbohydrate 15g 5% Dietary Fiber 2g 8% Protein 7g 14% Vitamin A % Vitamin C % Calcium % Iron %

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INSTRUCTIONS

1. Prepare soup with water as directed.

2. Sauté onions, carrots and celery in oil for 3 to 5 minutes or until softened.

3. Stir vegetable mixture and buffalo wing hot sauce into soup; bring to simmer. Cook for 8 to 10 minutes or until vegetables are tender and heated through.

💡 Tip

For each portion, ladle 11/3 cups (325 mL) into bowl; garnish with 1 tbsp (15 mL) blue cheese and 1 tsp (5 mL) chives.

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