



**Nutrition Facts**

Serving Size 1 12th recipe

**Amount Per Serving**

**Calories** 510

% Daily Value

**Total Fat** 27g **42%**

**Saturated Fat** 9g **45%**

**Cholesterol** 55mg **18%**

**Sodium** 1370mg **57%**

**Total Carbohydrate** 41g **14%**

**Dietary Fiber** 3g **12%**

**Protein** 24g **48%**

Vitamin A % Vitamin C %

Calcium % Iron %



Total Time  
**NOT  
AVAILABLE**

Serving Size  
**1 12TH RECIPE**

Difficulty  
**EASY**

Yields  
**12**

### **INSTRUCTIONS**

1. Prepare soup with water as directed.
2. Sauté chicken, Italian seasoning, salt and pepper in 2 tbsp (30 mL) oil for 5 to 8 minutes or until chicken is cooked through.
3. Stir chicken and tomato sauce into soup; bring to simmer. Stir in pasta; cook for 3 to 5 minutes or until heated through.



#### **TIP**

For each portion, ladle 1 1/3 cups (330 mL) into heatproof serving bowl or crock. Sprinkle with 1/4 cup (60 mL) mozzarella cheese, 1 tsp (5 mL) each bread crumbs and Parmesan cheese. Drizzle with 1 tsp (5 mL) remaining oil. Before serving, broil for 1 to 2 minutes or until cheese is melted and topping is golden brown. Sprinkle with 1 tsp (5 mL) parsley.