



**Nutrition Facts**

Serving Size 1 12th recipe

**Amount Per Serving**

**Calories** 190

% Daily Value

**Total Fat** 9g **14%**

**Saturated Fat** 4g **20%**

**Cholesterol** 35mg **12%**

**Sodium** 1460mg **61%**

**Total Carbohydrate** 16g **5%**

**Dietary Fiber** 2g **8%**

**Protein** 10g **20%**

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 potatoes, carrots, celery, salt and pepper in oil for 5 to 8 minutes or until softened.
3. Stir potato mixture, corned beef and beer into soup; bring to simmer. Cook for about 10 minutes or until vegetables are tender.



### TIP

For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 2 tbsp (30 mL) Cheddar cheese and 1 tsp (5 mL) chives.