

CREAMY KALE AND QUINOA BROCCOLI SOUP



Nutrition Facts

Serving Size	1 12th recipe
Amount Per Serving	
Calories 260	
	% Daily Value
Total Fat 13g	20%
Saturated Fat 6g	30%
Cholesterol 30mg	10%
Sodium 1250mg	52%
Total Carbohydrate 24g	8%
Dietary Fiber 4g	16%
Protein 11g	22%
Vitamin A %	Vitamin C %
Calcium %	Iron %

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INSTRUCTIONS

1. Prepare soup with water as directed.

2. Stir quinoa into soup; bring to simmer. Cook for about 5 minutes or until heated through. Stir in kale; cook for 3 to 5 minutes or until kale is wilted.

💡 Tip

For each portion, ladle 11/3 cups (330 mL) into bowl; garnish with 2 tbsp (30 mL) Cheddar cheese and 1 tsp (5 mL) chives.

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