





| Nutrition Facts         |               |
|-------------------------|---------------|
| Serving Size            | 1 12th recipe |
| Amount Per Serving      |               |
| Calories 320            |               |
|                         | % Daily Value |
| Total Fat 21g           | 32%           |
| Saturated Fat 10g       | 50%           |
| Cholesterol 50mg        | 17%           |
| Sodium 1430mg           | 60%           |
| Total Carbohydrate 24g  | 8%            |
| <b>Dietary Fiber</b> 3g | 12%           |
| Protein 10g             | 20%           |
| Vitamin A %             | Vitamin C %   |
| Calcium %               | Iron %        |









For each portion, ladle 11/3 cups (330 mL) into bowl; garnish with 1 tsp (5 mL) parsley.

Total Time
NOT
AVAILABLE

Serving Size
112TH RECIPE

Difficulty EASY

Yields

## **INSTRUCTIONS**

- 1. Prepare soup as directed.
- 2. Sauté sausage in oil for 8 to 10 minutes or until browned and cooked through.
- 3. Stir sausage and barley into soup; bring to simmer. Cook for 8 to 10 minutes or until heated through. Stir in spinach; cook for 3 to 5 minutes or until wilted.