



Total Time
MIN.

Serving Size
1 CUP OR 250 ML

Difficulty
EASY

Yields
12

INGREDIENTS

	WEIGHT	MEASURE
Signature Hearty Vegetables and Beef Cook & Hold	1 (4 lb tub)	1 (1.81 kg tub)
Club House Gourmet Ras El Hanout	1/3 cup	80 mL
Lemon Juice		
Garnish:		
Crispy Chick Peas		
Cilantro (Fresh) Chopped		

INSTRUCTIONS

1. Place 1 tray (2 blocks) of soup in pot.
 2. Add one full tray of water (1.9 L or 8 cups) along with seasoning and cover.
 - 3 Heat to boiling (min. 82C/ 180F), stirring occasionally.
 4. Reduce heat (71C/ 160F) and cover. Stir periodically.
- To Serve: Garnish with suggested toppings.