

## CREATE YOUR OWN SOUP

## A Nutrition Resource

Yield: 4 Servings | Serving Size: 1 1/4 cups Cost/Serving: \$0.91

Ingredients:
Ingredient amount suggestions for 4 servings

## Liquid

4 cups low sodium broth, milk, tomato juice, or in combination with water

## Vegetables

$1 / 2$ medium onion, chopped
1 1/2 cups any vegetable(s) (canned, frozen, fresh, or leftover)

## Meat and/or Beans

1 cup cooked or canned beans (drained and rinsed) or cooked meat

## Starch or Thickener

1 cup cooked rice, barley, noodles, pasta (whole grains preferred - brown rice, whole wheat noodles or pasta)

## Seasonings

1 Tablespoon vegetable oil
1 clove garlic, minced (optional)
1/2 teaspoon salt, 1/3 teaspoon pepper, herbs or spices to taste

## Directions:

1) In saucepan over medium heat, cook onions in the oil. Cook for 5 minutes or until onions are soft. Add optional garlic, cook 1 minute more.
2) Add liquid to onion mixture; bring to simmer.

Nutrition Facts
4 servings per container
Serving size 1.25 cups ( 399 g )
Amount per serving
Calories 170

|  | \% Daily Value |
| :--- | ---: |
| Total Fat 4 g | $\mathbf{5 \%}$ |
| Saturated Fat 0.5g | $\mathbf{3 \%}$ |
| Trans Fat 0g | $\mathbf{0} \%$ |
| Cholesterol 0 mg | $\mathbf{1 7 \%}$ |
| Sodium 380mg | $\mathbf{1 0 \%}$ |
| Total Carbohydrate 27g | $\mathbf{2 1 \%}$ |
| Dietary Fiber 6g |  |
| Total Sugars 2g | $\mathbf{0} \%$ |
| Includes 0g Added Sugars |  |
| Protein 8g | $\mathbf{0} \%$ |
| Vitamin D 0mcg | $\mathbf{2 \%}$ |
| Calcium 33mg | $\mathbf{1 0 \%}$ |
| Iron 2mg | $8 \%$ |
| Potassium 330mg |  |

*The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice


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3) Add vegetables, cooked beans and/or meat, and starch or thickener. Cook until everything is hot.
4) Add remaining seasonings. Cook an additional 5 minutes to combine flavors.

