Chicken Noodle Soup Mix

Also Need 3 cups cooked chicken 6 cups water

Combine contents with 6 cups water in large pot. Bring to boil. Cover, reduce heat and simmer for 20 minutes. Stir in 3 cups diced, cooked chicken and simmer 5 minutes. Taste & adjust seasoning & add more water if needed. Garnish with fresh parsley or green onions. Enjoy. Makes 8 cups.

Prairie Garden Soup Mix

Also Need 14 oz diced tomatoes 7 cups water

Remove spice pack. Pour remainder into fine mesh sieve, rinse well. Place in soup pot. Add spices and 7 cups water, boil. Reduce heat. Add 14 oz diced tomatoes. Cover & simmer for 1 hour. Makes 8 cups.

Veggie Quinoa & Lentil Soup

Also Need 6 cups soup stock

Rinse quinoa and lentils under cold water. Add to pot with 6 cups soup stock. Add remaining veggie & herb mix. Bring to boil, reduce heat and simmer for 20-25 minutes. Adjust seasoning. Garnish with fresh greens and enjoy. Makes 6 cups.

Split Peas & Ham Soup Mix

Also Need 1-2 cups cooked ham 5 cups soup stock

Remove spice pack. Rinse peas in cold water. Add peas and spices in pot with five cups of soup stock. Bring to boil. Cover, reduce heat and simmer for 30-40 minutes. Stir and check several times. Add more water if needed. Cook until peas are tender. Puree if desired. Stir in cooked ham and simmer 5 minutes. Taste & adjust seasoning. Garnish with fresh parsley and enjoy. Makes 6 cups.

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