

## ASIAN VEGETABLE SOUP WITH SWANSON® CERTIFIED ORGANIC **VEGETABLE BROTH**

Serving & Size



**Total Time NOT AVAILABLE** 

# 1 SERVING (1 CUP PLUS TOPPINGS)

Difficulty **EASY** 

Yields 12

Made with tofu, crushed peanuts, hearty Asian vegetables and Sriracha sauce in Asian Vegetable Stock, this flavorful vegetarian soup will be a menu favorite.

<b>Nutrition Facts</b>		
Camina Cina	1 SERVING (1 CUP PLUS	
Serving Size	TOPPINGS)	
Amount Per Serving		
Calories 156		
	% Daily Value	
Total Fat 10.6g	16%	
Saturated Fat 1.6g	8%	
Cholesterol Omg	0%	
Sodium 320mg	13%	
Total Carbohydrate	3%	
10.2g		
Dietary Fiber 2.7g	11%	
Protein 7.5g	15%	
Vitamin A 16%	Vitamin C 12%	
Calcium 10%	Iron 5%	

INGREDIENTS	WEIGHT	MEASURE
Swanson® Certified Organic Vegetable Broth		11/2 qt.
firm tofu, diced		11/2 cups
dry roasted unsalted peanuts, crushed		11/2 cups
carrot, peeled, diced 1/4-inch		11/2 cups
mushrooms, sliced		3/4 cups
frozen whole kernel corn		3/4 cups
jalapeño pepper, seeded, sliced		3/4 cups
sriracha hot chili sauce		2 tbsp.
cilantro, chopped		1/4 cups

### **INSTRUCTIONS**

- 1. Prepare all ingredients and set up station.
- 2. If broth is prepared in advance of the day of service, reheat to 165° F. Hold broth for hot service at 140° F. or higher.

### For each serving:

Ladle 8 oz hot broth into a 10 oz bowl.

Top broth with

- 2 Tbsp (#30 scoop) tofu
- 2 Tbsp (#30 scoop) carrots
- 1 Tbsp (#60 scoop) jalapeños
- 1 tsp cilantro
- 2 Tbsp (#30 scoop) peanuts
- 1 Tbsp (#60 scoop) corn
- 1 Tbsp (#60 scoop) Sriracha sauce