



SOUP  
MAKES EVERYTHING  
BETTER



### CHICKEN FIESTA

*A soup version of the classic, spicy New Orleans dish made with chicken and sausage.*

#### Ingredients:

Chicken stock (double filtered water, antibiotic free chicken bones, carrots, celery, yellow onions, garlic, black peppercorns, bay leaf, dill, parsley), antibiotic free chicken, yellow onions, suntan peppers, celery, andouille sausage (pork, water, contains less than 2% of black pepper, spices, paprika, flavoring, turmeric, sea salt, salt, sugar, dextrose, celery powder, cherry powder), white rice (long grain parboiled rice enriched with iron [ferric orthophosphate], niacin, thiamin mononitrate and folic acid), diced tomatoes (diced tomatoes, tomato juice, salt, calcium chloride, citric acid), crushed tomatoes (concentrated crushed tomatoes, salt, citric acid, spice), okra, scallions, red hot sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder), garlic blend (garlic, expeller pressed canola oil), corn starch, salt, expeller pressed canola oil, paprika, oregano, gumbo file powder (ground sassafras, ground thyme), basil, nisin preparation.

#### Nutrition Facts

27.5 servings per container  
**Serving Size** 8 oz (226g)

Amount per serving	% Daily Value*
<b>Calories</b> 90	
<b>Total Fat</b> 2g 3%	
Saturated Fat 0g 0%	
Trans Fat 0g	
<b>Cholesterol</b> 15mg 5%	
<b>Sodium</b> 620mg 27%	
<b>Total Carbohydrate</b> 10g 4%	
Dietary Fiber 2g 7%	
Total Sugars 3g	
Includes 0g Added Sugars 0%	
<b>Protein</b> 8g	
Vitamin D 0mcg 0%	
Calcium 35mg 2%	
Iron 1mg 4%	
Potassium 349mg 8%	

\*The % Daily Value (DV) 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 advice

#### HANDLING INSTRUCTIONS

- \*Soups should be stored at or below 38 degrees F (but above 28 degrees F to prevent freezing).
- \*Soups should never be frozen as recipes are formulated for fresh handling.
- \*Soups must be reheated from a chilled state to at least 165 degrees F within 2 hours, and held at that temperature for at least 15 seconds.
- \*Once reheated, soups should be held at 150-155 degrees F for food service.

#### Fresh (Refrigerated)

##### Pints (6/ 16oz)

Item Number:3861  
 UPC Code: 6 35508 54976 0  
 Gross Weight: 7.94 lbs  
 Net Weight: 6 lbs  
 Shelf Life: 60 Days  
 Ti-Hi :13X20  
 Cases Per Pallet :260  
 Case Length: 14  
 Case Width : 9 3/8  
 Case Height : 3 3/16  
 Cube: 0.24

##### Quarts (6/32oz)

Item Number:3862  
 UPC Code: 6 35508 55019 3  
 Gross Weight: 13.91 lbs  
 Net Weight: 12 lbs  
 Shelf Life: 60 Days  
 Ti-Hi: 13X12  
 Cases Per Pallet:156  
 Case Length: 14.25  
 Case Width: 9.25  
 Case Height: 6  
 Cube: 0.45

##### Food Service (2/6.91lb)

Item Number: 386  
 UPC Code: 6 35508 54778 0  
 Net weight of case: 13.8 lbs  
 Bags per case: 2  
 Shelf Life: 60 Days  
 Gross weight 14.4lb  
 Ti/Hi: 15X10  
 Cases Per Pallet: 150  
 Case Dimensions: 14" x 7.25" x 4.5"  
 Case Cube: 0.26

