

Gourmet Vegetable Soup

Ruth Hamilton - Bloomfield, IA

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Servings: 10

*1 1/2 quarts water
3 potatoes, peeled and
diced
3 carrots, peeled and diced
1 medium onion, chopped
2 tablespoons parsley
flakes
3 cubes chicken bouillon
pepper (to taste)
1 bag (20 ounce) frozen
mixed vegetables
2 cans (10-3/4 ounce ea)
cream of chicken soup
1 pound Velveeta cheese*

Preparation Time: 10 minutes

Cook Time: 30 minutes

In a Dutch oven, cook the potatoes, carrots, onion, water, parsley flakes, bouillon, and pepper until tender.

Add the frozen mixed vegetables and cook until tender. Turn off the heat.

Add the cream of chicken soup and the cheese. Stir often until the cheese melts. Reheat and serve.

Serve with popcorn.

Per Serving (excluding unknown items): 72 Calories; 2g Fat (23.1% calories from fat); 2g Protein; 12g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 657mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Fat.