












# Recipe For: Todd's Tasty Soup!







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## Grocery List:

### Ingredients:

-  32 OZ. Chicken Broth
-  10 OZ. Frozen Mixed Vegetables
-  ½ TSP. Garlic Powder
-  ½ TSP. Black Pepper
-  2 TBSP Chopped Fresh Basil
-  1 Cup Milk
-  8 OZ. Cooked Chopped Poultry
-  1/3 Cup Flour
-  11 OZ. Frozen Egg Noodles

### Inventory:









-  Pot
-  Medium Bowl
-  Large Spoon/Ladle
-  Measuring Spoons
-  Scale
-  Knife



 = Adult needs to help!

 = Kitcheneer approved activity!

## Cooking Directions:

-  Thaw Egg Noodles per instructions on Bag, set aside
-  Bring Chicken Broth to a boil in a large pot
-  Add Noodles, Vegetables, Basil, Pepper and Garlic Powder to soup
-  Let boil for 10 minutes, or until egg noodles are soft, but firm
-  Combine milk and flour in a medium bowl and mix well
-  Add chopped chicken/turkey/pheasant to soup
-  Add milk and flour to soup and stir
-  Serve hot.

*eat smart, be smart!*