

# *Soups Menu*



## *Old Fashioned Chicken Noodle*

This soothing soup will help bring comfort to your mind and body. Made with whole white meat chicken, carrots and celery and thick homestyle noodles.

## *New England Clam Chowder*

Includes a generous portion of clams with a satisfying amount of potatoes and clam juice to provide a wonderful flavor to this satisfying, creamy chowder.

## *Old Fashioned Homemade Tomato Soup*

*This wonderful soup is always a favorite. Made with fresh tomatoes, basil and milk. Hearty and satisfying.*

## *Garden Vegetable Soup*

This delicious and healthful soup will satisfy your yearning for something filling and full-flavored. Served with a multigrain breadstick. Weight Watchers friendly!



## *Minestrone*

Fresh seasonal organic vegetables, beans and pasta in a beef and tomato broth. Hearty, satisfying and guilt free...an Italian classic!

## *Pasta Fagioli*

An Italian Favorite. Pancetta (Italian bacon), fresh organic vegetables, white and red kidney beans and pasta in a light beef and tomato broth.

## *Organic Tuscan Bean & Rice Soup*

This delicious soup is almost a stew. Organic beans, brown rice, and fresh tasting vegetables make it a thoroughly satisfying meal.



## *Chili and Jalapeno Cornbread*

Chili and cornbread are tasty when paired together. The marriage of these two flavors bring out the best of both dishes. Made healthier using ground turkey.

## *Santa Fe Chicken and Black Bean Chili*

*This delicious dish blends white meat chicken with the wonderful Southwestern taste of black beans, kidney beans, corn, green chilies, and tomatoes. Its exquisite taste is not too hot, even though it features chili powder.*

### *Creamy Wild Mushroom Soup*

This satisfying soup combines Shiitake, Portobello, Cremini (or Porcini) mushrooms, olive oil, chopped carrots and fresh thyme and leeks in a creamy broth.



### *Chicken and Wild Rice Soup*

A supremely filling, hearty soup made with homemade chicken stock, white meat chicken, organic vegetables and wild rice.

### *Alphabet Soup*

A quick and easy vegetable and chicken soup made with alphabet pasta. Kids love it!

### *Albondigas (Mexican Meatball Soup)*

A favorite in Mexico, Albondigas is a light soup with hearty chunks of vegetables and small rice-filled turkey meatballs. Garnished with fresh cilantro and served with your choice of our homemade tortillas.



### *Chicken Tortilla Soup*

This tasty and healthy soup is made with chicken breasts, onion, garlic, tomatoes, green chile, cilantro, and corn tortillas.

### *French Onion Soup*

Sweet onions caramelized in olive oil and a bit of butter combined with a delicious beef broth and red wine topped with toasted country style whole grain bread and melted reduced fat Gruyere cheese.

### *Lentil and Vegetable Soup*

This nourishing lentil soup, high in protein and fiber and full of vegetables has a rich and satisfying flavor.

### *Gumbo from Louisiana's Cajun Country*

This tasty chicken-based soup from Louisiana's Cajun Country is made the healthier way with lots of vegetables including okra as well as chunks of white meat chicken, plenty of shrimp, chicken andouille sausage and brown rice.

### *Thai Coconut Soup*

Creamy coconut milk broth infused by lemon grass, kafir lime leaves, onions, cilantro, mushrooms, a touch of lime juice and roasted curry, chicken and shrimp.

### *Thai Hot-'n-Sour Soup*

Infused by lemon grass, kafir lime leaves, onions, cilantro, mushrooms, a touch of lime juice and roasted curry with chicken and shrimp.

### *Won Ton Soup*

A simple, light 'Chinese dumpling' classic ...whether in soup or fried, wontons will always bring you that mysteriously delicious taste of the Far East.

### *Spanish Gazpacho*

California version of classic Spanish gazpacho was made for a hot summertime day. This chilled tomato-based soup is made with the best of ripe summertime vegetables including uncooked tomatoes, cucumber, bell pepper, celery and onion.



FOR MORE INFORMATION CONTACT:

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