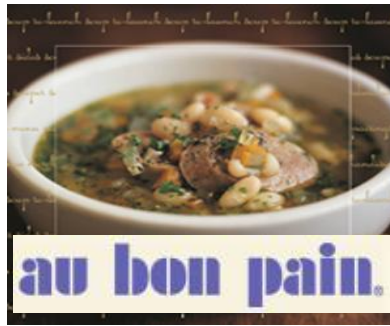


SOUPS	Serving Size	Calories	Fat (g)	Sat. Fat (g)	Fiber (g)	Carbs (g)	Sodium (mg)
Baked Stuffed Potato	8 oz.	230	14	7	1	20	660
Allergens: Soy, Wheat, Milk	12 oz.	350	20	10	2	29	990
	16 oz.	460	27	13	3	39	1320
Broccoli Cheddar Soup	8 oz.	200	14	6	1	7	660
Allergens: Soy, Wheat, Milk, Sulfites	12 oz.	300	21	10	2	20	990
	16 oz.	400	28	13	3	26	1320
Chicken and Dumplings	8 oz.	140	5	2	1	19	850
Allergens: Soy, Egg, Wheat, Milk	12 oz.	210	7	3	2	28	1280
	16 oz.	290	9	4	3	38	1710
Chicken Florentine	8 oz.	170	8	4	1	17	700
Allergens: Soy, Egg, Wheat, Milk	12 oz.	250	13	6	1	25	1050
	16 oz.	330	17	7	2	34	1410
Chicken Noodle (Low Fat)	8 oz.	90	2	1	1	12	700
Allergens: Soy, Egg, Wheat	12 oz.	130	3	1	2	19	1050
	16 oz.	180	4	1	2	25	1410
Clam Chowder	8 oz.	210	12	5	1	18	680
Allergens: Soy, Wheat, Shellfish, Milk	12 oz.	320	18	7	1	27	1020
	16 oz.	450	24	10	2	37	1360
Corn Chowder	8 oz.	230	12	6	2	27	750
Allergens: Soy, Wheat, Milk	12 oz.	350	18	8	3	40	1120
	16 oz.	460	23	11	4	53	1500
Corn & Green Chile Bisque (Vegetarian)	8 oz.	170	10	5	2	18	1030
Allergens: Soy, Wheat, Milk	12 oz.	260	15	7	3	27	1540
	16 oz.	340	20	10	4	36	2060
Cream of Chicken & Wild Rice	8 oz.	160	9	4	1	15	650
Allergens: Soy, Wheat, Milk	12 oz.	240	14	5	1	22	970
	16 oz.	320	19	7	2	30	1300
Curried Rice & Lentil (Low Fat, Vegan)	8 oz.	110	2	0	5	20	840
Allergens: Soy	12 oz.	170	2	0	8	30	1260
	16 oz.	230	3	0	11	40	1690
French Onion (Low Fat)	8 oz.	85	3	2	2	13	875
Allergens: Soy, Wheat, Milk	12 oz.	130	5	2	2	19	1310
	16 oz.	170	6	3	3	25	1750
Garden Vegetable (Low Fat, Vegetarian)	8 oz.	50	1	0	2	9	720
Allergens: Soy, Sulfites, Milk	12 oz.	80	2	0	3	13	1070
	16 oz.	100	2	0	4	18	1430
Italian Wedding	8 oz.	110	5	2	2	13	870
Allergens: Soy, Egg, Wheat, Milk	12 oz.	170	7	3	3	19	1300
	16 oz.	220	9	4	3	25	1740

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SOUPS	Serving Size	Calories	Fat (g)	Sat. Fat (g)	Fiber (g)	Carbs (g)	Sodium (mg)
Old Fashioned Tomato (Vegetarian)	8 oz.	130	5	2	2	18	770
Allergens: Wheat, Milk	12 oz.	200	7	3	3	27	1150
	16 oz.	270	10	4	5	37	1540
Pasta e Fagioli	8 oz.	170	5	2	6	23	670
Allergens: Soy, Eggs, Wheat, Milk	12 oz.	260	8	2	9	35	1010
	16 oz.	340	11	3	12	47	1350
Potato Leek	8 oz.	200	13	7	1	18	670
Allergens: Soy, Wheat, Milk	12 oz.	300	19	10	2	28	1000
	16 oz.	400	25	14	3	37	1330
Southwestern Tortilla (Gluten Free)	8 oz.	130	7	2	3	15	775
Allergens: Soy, Milk	12 oz.	190	10	3	4	23	1160
	16 oz.	260	13	4	5	31	1550
Split Pea Soup w/ Ham (Low Fat)	8 oz.	170	1	0	10	28	810
Allergens: Soy, Wheat	12 oz.	250	2	0	15	41	1220
	16 oz.	340	2	0	20	55	1620
Thai Coconut Curry Soup (Vegetarian)	8 oz.	110	5	1	1	14	700
Allergens: Soy, Wheat, Milk, Tree Nuts, Milk	12 oz.	160	7	2	2	21	1050
	16 oz.	220	9	2	3	27	1410
Tomato Basil Bisque (Vegetarian)	8 oz.	140	6	4	2	18	330
Allergens: Wheat, Milk, Vegetarian	12 oz.	210	9	5	4	27	500
	16 oz.	280	12	7	5	36	670
Vegetable Beef Barley (Low Fat)	8 oz.	90	2	1	3	14	670
Allergens: Wheat, Milk, Soy	12 oz.	140	3	2	4	21	1000
	16 oz.	190	4	2	5	28	1340
Wild Mushroom Bisque	8 oz.	120	6	2	2	15	680
Allergens: Soy, Wheat, Sulfites, Milk	12 oz.	190	9	2	2	22	1020
	16 oz.	250	13	3	3	30	1360

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