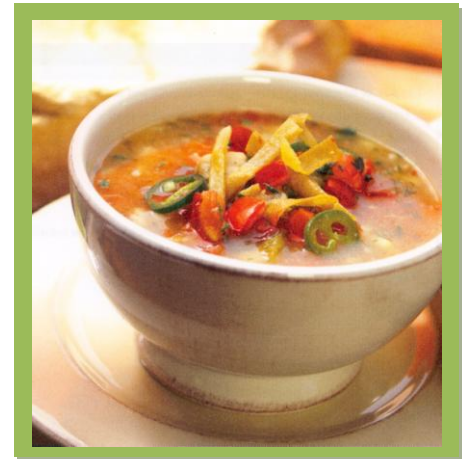




Jalapeno Lime Chicken Soup

Ingredients:

4lb Tub	Chef Francisco Chicken Noodle Soup
2 qts	Water
4 ea	Jalapeno Peppers, thinly sliced
16 oz	Fresh tomatoes, seeded and diced
¼ cup	Fresh Lime Juice
½ cup	Chopped Fresh Cilantro
8 wedges	Limes, cut in wedges, as garnish



Directions:

1. In 8 qt. or larger pot, combine soup concentrate and water*.
2. Add sliced jalapeno peppers, diced tomato, and lime juice.
3. Heat to 170°F. Reduce heat and add chopped cilantro.
4. Hold at 150°-160° for service.
5. At time of service, place a lime wedge on lip of cup or bowl.

*An 8lb. bag of Quality Chef Chicken Noodle Soup (thawed) can be substituted in lieu of the Chef Francisco soup and water.

Yield: 20 – 8 oz servings

