FULLY COOKED HEAT & SERVE

Microwave Instructions:

Place in a covered dish and heat for 5 to 6 minutes.

Ingredients:

Turkey Broth (water, turkey broth, hydrolyzed soy protein, salt, chicken fat), and Salt

Contains: Soy

Refrigerate after opening.

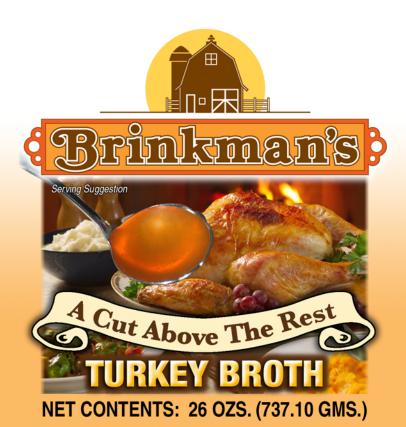


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Nutrition Facts

Serving Size 1/4 cup (55 g) Servings Per Container Approx. 13

Amount Per Serving	
Calories 10 Calo	ries from Fat 0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 350 mg	15%
Total Carbohydrate 0) g 0 %
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 1 a	

Vitamin A 0%	•	Vitamin C	0%
Calcium 0%	•	Iron	0%

 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	your calorie i			
		Calories:	2,000	2,500
	Total Fat	Less than	65 g	80 g
	Sat Fat	Less than	20 g	25 g
	Cholesterol	Less than	300 mg	300 mg
	Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate			300 g	375 g
	Dietary Fiber		25 g	30 g

Product of USA.

Turkey Noodle Soup

- 3 cans 26 oz. Brinkman's Turkey Broth
- 4 medium carrots, shredded
- 3 celery ribs, sliced
- 1 medium onion, chopped
- 1 tsp. rubbed sage
- 1 tsp. pepper
- 1 bay leaf
- 1 can 28 oz. Brinkman's Turkey, chopped
- 1 cup uncooked macaroni
- 1/4 cup fresh parsley

In a large kettle or Dutch oven, combine first six ingredients. Add bay leaf; bring to a boil. Reduce heat; cover and simmer for 1 hour. Add the turkey, macaroni and parsley; cover and simmer for 15-20 minutes or until macaroni is tender and soup is heated through. Remove bay leaf before serving.

