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<b>PASSOVER VEGETABLE SOUP</b>	<b>Final Lifestyle</b>
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**Ingredients**

- 8 cups fat-free, low-sodium chicken broth
- 6 cups chopped leek
- 3 cups diced carrot
- 3 cups diced peeled turnip
- ½ TSP Morton's Lite salt
- 1/4 TSP pepper
- 1/8 TSP ground saffron (optional)
- 7 TSP chopped fresh cilantro

**Instructions**

Combine first 6 ingredients in a large Dutch oven. Stir in saffron, if desired. Bring to a boil, cover, reduce heat, and simmer for 1 hour or until vegetables are tender. Ladle soup into each of 14 bowls. Sprinkle with cilantro.

**Portion-Per-Serving Information (Yields 14 servings):**

Serving = 1 cup soup and ½ TSP cilantro = 2 V