



## **PASSOVER VEGETABLE SOUP**

Final Lifestyle

### 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):

1 cup = 2 V