

KETTLE CUISINE™

SOUP *Guide*



BROCCOLI CHEDDAR SOUP

#7849503

Delicately puréed broccoli and sautéed onions in a rich blend of extra sharp cheddar cheese and light cream with a touch of white pepper.

GF VG



NE CLAM CHOWDER

#7849015

Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.



HADDOCK CHOWDER

#7849073

Gently simmered North Atlantic haddock in a creamy roux-thickened fish stock with sautéed celery and onions, tender potatoes and chopped dill.



ITALIAN WEDDING SOUP

#7849082

Perfectly seasoned meatballs and miniature acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.



THREE BEAN CHILI

#7849114

Red kidney beans, pinto beans, black beans, sweet corn, bell peppers and green chilies in slow-simmered tomatoes with Southwestern spices.

DF GF VG VN



MINESTRONE

#7849100

Al dente ditalini pasta and hearty white beans in a handcrafted vegetable stock with garden vegetables, olive oil and a hint of sea salt.

DF VG



CHICKEN NOODLE SOUP

#7848940

Tender, slow-simmered chicken, sweet carrots, crisp celery, diced onions and al dente Mafalda noodles in a handcrafted chicken stock with a pinch of sea salt.



LOBSTER BISQUE

#7849092

Slow-simmered North Atlantic lobster in a roux-thickened lobster stock with Spanish sherry, light cream and a pinch of white pepper.



SEAFOOD CHOWDER

#7849108

Haddock, shrimp, scallops, clams, tender potatoes and minced carrots in a roux-thickened seafood stock with light cream and a touch of sea salt.

GF



SPICY CRAB & SWEET CORN CHOWDER

#7849020

Crab meat, sweet corn, green peppers and celery in a handcrafted chicken stock with light cream, white wine, brandy and a touch of pepper sauce.