Wild Rice Comfort Soups



Turkey & Mushroom Wild Rice Soup

A healthy broth-based soup with turkey, wild rice, mushrooms, carrots, and sweet corn. Topped with fresh parsley.



Bob's Wild Rice Soup

A hearty cream-based soup made with wild rice, mushrooms, carrots, celery, and onions. Topped with fresh parsley.



Cauliflower Cheddar Wild Rice Soup

A rich, cheese-based soup made with wild rice, cauliflower & sharp cheddar. Topped with green onion & toasted almonds.

Fully Cooked!



SUPC: #5204468
Pack Size: 6 / 107 oz Cans

- ✓ **Plant-Based**
- ✓ **A Complete Protein**
- ✓ **Delicious Nutty Flavor & Great Texture!**



SUPC: #4765392
Pack Size: 12 / 16 OZ Bags

CALIBER FOODSERVICE SALES AND MARKETING

Bob's Wild Rice Soup

YIELD: 7 SERVINGS



INGREDIENTS:

1 Qtr. Lb. Butter (1 stick – divided)
8 Oz. sliced Baby Bella Mushrooms; finely chopped
1 Med. Yellow Onion; chopped
3 Ribs of Celery; chopped
1 Carrot; large, chopped
2 Cloves of Garlic; minced
½ Cup Flour
32 Oz. Chicken Stock
1 Tsp EACH: Sage, Rosemary (crushed), Thyme & Black Pepper
1 Tsp Salt (*less if stock has salt in it*)
2 Cups **Wild Rice;** cooked
1 Pint of Heavy Cream
(It's not as good if you substitute half-n-half or milk)

Optional Add In: 1-2 Cups Diced Chicken; fully cooked
Optional Additional Toppings: Bacon Crumbles, cooked

PREPARATION:

1. In a large stock pot, melt 4 TBLS Butter. Add mushrooms, and sauté until soft and browned, about 5 minutes.
2. Add remaining butter, garlic, onion, celery & carrots. Cover and cook about 10 minutes or until all the vegetables are tender.
3. Add flour and stir until thick.
4. Add chicken stock and seasonings. Stir and simmer for 15-20 minutes.
5. Add fully cooked **Wild Rice** & heavy cream. Simmer for an additional 15 minutes.
   - *Optional Add in prior to simmering: Diced Chicken*
6. Serve hot! Suggested toppings are toasted slivered almonds, fresh cooked bacon bits, and/or fresh parsley.

Cauliflower Cheddar Wild Rice Soup

YIELD: 1 BOWL



INGREDIENTS:

1 Qtr. Lb. Butter (1 stick – divided)
1 Med. Head of Cauliflower; cut into 1x1 florets
1 small Shallot; chopped finely
1 Rib of Celery; chopped finely
1 Carrot; medium, shredded
2 Cloves of Garlic; minced
3 TBLS Flour
32 Oz. Chicken Stock *(or Vegetable)*
1 tsp Salt
1/2 tsp Black Pepper
2 Cups **Wild Rice;** cooked
1 Pint of Heavy Cream
Dash Hot Pepper Sauce
8 oz Wisconsin Sharp Cheddar
1 TBLS Green Onion; sliced
1 TBLS Almonds; sliced and toasted

PREPARATION:

1. In a medium stock pot, melt 4 TBLS of butter. Add garlic & shallot. Cook for 2-3 min.
2. Add chicken stock, cauliflower, celery, and carrot. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until vegetables are tender.
3. In a large saucepan, melt remaining 4 TBLS butter. Stir in flour, salt, and pepper until smooth. Gradually add heavy cream. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat to low.
4. Stir in the cheese until melted, add hot pepper sauce, if desired.
5. Stir cheese sauce into the cauliflower soup base.
6. Add fully cooked **Wild Rice.** Allow to simmer for 10 minutes to combine flavors.
7. Serve hot! Top with sliced Almonds and Green Onions.

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