

PREPARATION: 15 MINUTES

2 SERVINGS

QUICK CHICKEN GINGER SOUP



INGREDIENTS

1½ cups no salt added chicken broth ¼ cup zucchini, sliced
38 g rice vermicelli 1 tablespoon low-sodium soy sauce
½ cup cooked chicken, sliced or diced 1 teaspoon grated fresh ginger
¼ cup white mushrooms, sliced ½ teaspoon lemon zest

PREPARATION

- 1 In a saucepan, combine all ingredients.
- 2 Cover and bring to a boil.
- 3 Remove from the heat and let stand, covered, for 6 minutes, or until the vermicelli is tender.

Tip: People on dialysis can increase the chicken to 1 cup, diced, to add more protein. This soup can also be enjoyed on its own as a savoury snack.

Nutrient Analysis

Per serving: ½ of recipe

Calories	146 Kcal
Protein	14 g
Carbohydrates	19 g
Fibre	1 g
Sugars	2 g
Total Fat	1 g
Saturated Fat	0 g
Cholesterol	29 mg
Sodium	551 mg
Potassium	307 mg
Phosphorus	140 mg

Suitable for

- ☒ CKD, not on dialysis
- ☒ Hemodialysis
- ☒ Kidney transplant
- ☒ Diabetes