

# 15-Bean Soup with Turkey Bacon

**Servings: 10**

## **Ingredients:**

- 15 Bean soup mix (20 ounce package)
- 8 oz. uncured Turkey Bacon, diced
- 4 celery stalks, diced
- 1 can diced tomatoes
- 1 large onion, diced
- 1 Tbl. garlic, minced
- 1 Tbl. Better-Than-Bouillon (any flavor: ham, chicken, mushroom, etc.)

## **Directions:**

1. Follow instructions on Bean Soup package: rinse, then soak bean mix overnight in 2 quarts of water.
2. After soaking overnight, rinse beans (discard soaking liquid) and cover with 2 fresh quarts of water.
3. Add bacon, celery, tomatoes, onion, garlic, and Better-Than-Bouillon.
4. Cover and bring to light boil; cook 2½ to 3 hours.

## **Nutrition:** (Serving size: 1½ cups)

calories: 240

protein: 17.8g

total carbohydrate: 38g

total fat: 2.6g

sugars: 3.5

sodium: 339mg

dietary fiber: 4.6g

saturated fat: 0g