

Edward & Sons™
Garden Veggie
Cubes



Convenience
Without
Compromise®



8 CUBES
GLUTEN FREE
VEGAN

DELICIOUS BROTH & SEASONING

Garden Veggie Cubes

- GLUTEN FREE
- VEGAN
- SEASON SOUPS, PILAFS AND MORE



SEE
RECIPE
ON BACK

NET WT 2.9 OZ 84g

SERVING SUGGESTION



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Convenience Without Compromise®
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PLEASE RECYCLE

Edward & Sons™ Garden Veggie Cubes make wholesome, satisfying broth in seconds - just add hot water. Their rich, full-bodied flavor enhances soups, stews, sauces and more!
Store in a cool dry place.

Nutrition Facts

Serving Size 1/2 cube (5.25g)
Servings Per Container: 16

Amount Per Serving	
Calories 20	Calories from Fat 15
Total Fat 1.5g	2%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 970mg	40%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein less than 1g	

*Percent of Daily Values (DV) are based on a 2,000 calorie diet.
†A significant source of Vit. A, Vit. C, Calcium and Iron.

Ingredients: Sea Salt, Organic Expeller-Pressed Palm Oil, Yeast Extract, Onion, Organic Carrot, Lovage, Turmeric, Organic Celery, Maltodextrin, Organic Mace Spice, Parsley.

DIRECTIONS FOR BROTH
Dissolve 1/2 cube in 1 cup hot water. Stir. Enjoy!

Veggie Coconut Soup (Serves 4-6)

1 1/2 Garden Veggie Cubes
1 tsp Garden Veggie Soy Sauce
1 tsp Tamari (soy sauce)
1 tsp Ginger puree
4 to 5 Mushrooms, chopped
2 1/2 cups Native Forest® Organic Coconut Milk
2 Carrots, diced
1 Tbsp Garlic, chopped
In a saucepan, dissolve cubes in hot water. Add coconut milk and bring to a boil. Reduce heat and add carrots, tamari, ginger and garlic. Simmer for 10 minutes, then add mushrooms and lime juice. Simmer for 8 more minutes. Ladle into bowls. Enjoy!

Optional: Top with chopped cilantro and a dash of paprika before serving.

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