



Every THRIVE™ purchase helps reduce world hunger. Thriving Nations™ creates greater nutritional self-sufficiency around the world by teaching impoverished people how to diversify crops, increase food production, and create healthier dietary practices. Five percent of all THRIVE™ profits are donated to this cause.

THRIVE™



Buying and preparing quality food should be easy. With THRIVE™, it is! The THRIVE™ food line consists of convenient, versatile foods that are practical for daily cooking. Each product also has an extended shelf life, making THRIVE™ great for food storage. THRIVE™ foods are nutrient-rich and natural, so you can be confident you are providing your family with proper nutrition.

- T** Grains
- H** Vegetables
- R** Fruits
- I** Milk
- V** Meat & Beans
- E** Basics

Chicken Bouillon

Preparation Instructions:

Mix 1 teaspoon bouillon to 1 cup of hot water for 1 cup of broth.

Tuscan Chicken

Ingredients:

- | | |
|--|---------------------------------------|
| 1 ½ c. THRIVE Seasoned Chicken Slices (FD) | 1 c. THRIVE Tomato Dices (FD) |
| 1 ½ tsp. THRIVE Chopped Onions | 1 tbsp. THRIVE Chicken Bouillon |
| ½ c. THRIVE Zucchini (FD) | 2 c. water |
| ½ c. THRIVE Mushroom Pieces (FD) | ½ tsp. THRIVE Iodized Salt and pepper |
| ½ c. THRIVE Green Bell Peppers (FD) | 2 tbsp. basil, parsley, and chives |
| ½ c. THRIVE Red Bell Peppers (FD) | 1 tsp. extra virgin olive oil |
| | ½ tsp. balsamic vinegar |

Soak chicken about 10 minutes in enough bouillon to cover. Simmer vegetables with water, 1 tbsp. bouillon, and salt and pepper. After 3–4 minutes, add chicken and simmer 2 more minutes. Add herbs, olive oil, and vinegar and toss together. Makes 8 servings.

Find recipes, planning tools, and more at www.EatThrive.com



Based on a trusted model.

Trusted Foods. A Trusted Standard. THRIVE™ provides high-quality, nutritious foods for both daily use and long-term storage.

CAUTION: This product contains an oxygen absorber that is not intended for consumption. Please discard the packet upon opening can.

THRIVE™

BASICS



Vegetarian Chicken Bouillon

575 SERVINGS



Serving Suggestion

Net Wt 71.0 oz (4.4 lb) 2013 g

Vegetarian Chicken Bouillon

THRIVE™ www.EatThrive.com

Nutrition Facts

Serving Size 1 tsp (3.5g)
Servings Per Container About 575

Amount Per Serving

Calories 5 Calories from Fat 0

Total Fat 0g **% Daily Value*** 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 620mg 26%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than: 65g	80g
Sat Fat	Less than: 20g	25g
Cholesterol	Less than: 300mg	300mg
Sodium	Less than: 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Basics

Suggested Storage Amount:

Store a variety of cooking basics, including 60 pounds of sugar, 5 pounds of salt, and 10 pounds of cooking oil per adult per year.

Usage Suggestions:

THRIVE™ Vegetarian Chicken Bouillon is the perfect starter for chicken noodle soup and most creamy stews. Make steaming sauces or thick gravies in less time while maintaining the amazing flavor your family loves.

Shelf Life: 5 Years

Best if used within 1 year of opening to maintain life sustaining nutritional value under optimal storage conditions. Opened ____/____/____.

NON-GMO: NO BIOENGINEERED INGREDIENTS.

INGREDIENTS: SALT, MALTODEXTRIN, NATURAL FLAVOR, YEAST EXTRACT, ONION POWDER, GARLIC POWDER, CELERY POWDER, CARROT POWDER, TURMERIC EXTRACT, SPICE.

PROCESSED IN A FACILITY THAT HANDLES MILK, EGG, SOY, WHEAT, AND TREE NUT PRODUCTS.



Distributed By:

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