

Carrot & butter bean soup / Baxters.

Contributors

W. A. Baxter & Sons.
Baxters of Speyside.

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**Baxters****CARROT & BUTTER BEAN SOUP****DIRECTIONS**

Empty contents into a saucepan and heat gently, stirring occasionally. Do not boil.



Empty contents into a non-metallic food container. Cover and microwave on full power for 3 minutes, stir the soup, then heat for a further 1-2 minutes. (Based on a 650 watt microwave oven.)

INGREDIENTS

Highland Water, Carrot, Butter Beans, Onion, Modified Maize Starch, Vegetable Oil, Tomato Purée, Vegetable Bouillon Concentrate, Salt, Herbs, Pepper.

NUTRITIONAL INFORMATION

	Per 100g 200 kJ/47 kcal	Per Can 850 kJ/200 kcal
ENERGY	1.6g	6.8g
PROTEIN	6.8g	28.9g
CARBOHYDRATE	2.4g	10.2g
(of which sugars)	1.7g	7.2g
FAT	0.1g	0.4g
(of which saturates)	2.3g	9.8g
DIETARY FIBRE	0.3g	1.3g
SODIUM		

THE BAXTERS GUARANTEE

I personally select the recipes for these soups, and take care to ensure that they reach you in good condition. If you have any reason for complaint, please contact me.

Fua Baxter

For a copy of "The Baxter Story" leaflet, enclose an s.a.e. to: Baxters of Speyside Limited, Fochabers, Scotland IV32 7LD.



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Baxters**CARROT & BUTTER BEAN SOUP**

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FLAVOURING
NO ARTIFICIAL
COLOUR

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SEE CAN END

VEGETARIAN RECIPE

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