Find more recipes at <a href="https://www.usda.gov/whatscooking">www.usda.gov/whatscooking</a>
USDA is an equal opportunity provider, employer, and lender.

https://whatscooking.fns.usda.gov/recipes/print/2512

### Wizard's Stew

Makes: 12 or 48 Servings

Ingredients	12 Servings			48 Servings	
	Weight	Measure	Weight	Measure	
Orzo, dry		1-1/4 cups		5 cups	
Vegetables, mixed, frozen		3 2/3 cups		13-1/2 cups	
Tomato juice, low-sodium		3 cups		12 cups	
Basil, ground		1/4 tsp		1 tsp	
Thyme, ground		1/4 tsp		1 tsp	
Black pepper		1/4 tsp		1 tsp	
Beans, kidney, canned		4-1/2 cups		18 cups	

### **Directions**

- 1. Cook orzo according to directions on package.
- 2. In a large saucepan, combine tomato juice, vegetables, beans and spices. Bring to a boil.
- 3. Reduce heat, cover and allow it to simmer for 10 15 minutes.
- 4. Drain orzo. Stir it into mixture.
- 5. Serve 1 cup servings.

### **Notes**

Serving Tips:

This soup can also be made using leftover fresh or canned vegetables of any kind.

## My Notes

Source: Improving Nutrition & Physical Activity Quality in Delaware Child Care, Team Nutrition Delaware

1 of 2 5/7/2018, 6:44 PM

# **Nutrition Information**

Nutrients	Amount
Calories	203
Total Fat	1 g
Saturated Fat	N/A
Cholesterol	N/A
Sodium	364 mg
Total Carbohydrate	42 g
Dietary Fiber	9 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	9 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

2 of 2