## Cook These Foods in Broth. (Not Water!)

## How to make Cooking Water Broth:

Dilute 1 ~ 1 ½ Tablespoon of High Concentrated Chicken Broth into 1 Quart of water and boil.

Cooking pasta, boiling potatoes, and steaming vegetables, you probably start by filling a pot of water. But you can actually enhance the flavor of many dishes by swapping that plain water out for broth — chicken, beef, or even vegetable.

- 1. Quinoa
- 2. Pasta
- 3. Rice
- 4. Potatoes
- 5. Couscous
- 6. Artichokes

Cooking these foods with our vegan broths for vegan dishes.

## **Vegan Cooking Water Broth instruction:**

Dilute 3 Tablespoons of Vegan Broth Concentrate into 1 Quart of water and boil.