

CHICKEN NOODLESS SOUP

Pop Qwizl: what's tastier than noodles, packs protein, and delivers all nine amino acids? Quinoa! And it shines in this twist on a classic fall soup. Skip the sloppiness of soup by turning it into a neat treat in the freezer—or take out the broth and poof! Grain salad.

INGREDIENTS & MATERIALS

- 1/4 C Chicken boiled
- 1 C Chicken bone broth
- 1/4 C Cooked Quinoa
- 2 Carrots (peeled and chopped)
- 2 Celery Stalks (chopped)
- Water bottle ice cube tray
- Large or small Qwizl®

DIRECTIONS

Speed prep

1. No ice cube tray? No problem. Add the shredded chicken and chopped veggies into the Qwizl on their own.

Freezer prep

- 1. Shred cooked chicken into small pieces and distribute across a narrow ice cube tray.
- 2. Add in a layer of cooked quinoa, chopped carrots and celery. (Meh on celery? Some dogs love peas instead.)
- 3. Fill each mold with bone broth until all ingredients are covered. Freeze for at least 1 hour.
- 4. Once frozen, release molds from the tray and add to the Qwizl.
- (iii) Tag us @WestPawUS.



