



Chicken and Pumpkin Velvet Topper

Printable recipe guide

Ingredients and step-by-step preparation in one easy guide

INGREDIENTS

- 1 cup cooked, shredded chicken breast (skinless)
- 1/2 cup plain pumpkin puree (not pie filling) (plain, no additives)
- 1/4 cup plain water or homemade unsalted broth with no onion, garlic, chives, leeks, or added seasoning
- 1 tablespoon olive oil

STEP-BY-STEP PREPARATION

- 1 In a saucepan, heat the olive oil over medium heat.
- 2 Add the shredded chicken and stir for about 2-3 minutes until warmed through.
- 3 Add the canned pumpkin and plain water or homemade unsalted broth, stirring to combine.
- 4 Cook for an additional 5-7 minutes until the mixture is heated and slightly thickened.
- 5 Remove from heat and let cool before serving.

NUTRITIONAL AND SUPPLEMENT REVIEW

No laboratory-verified nutrient analysis is provided. Supplement topics: No supplement recommendation is provided.. Ask your veterinarian to select any products and exact amounts.

SAFETY CHECK

Check every ingredient and product label. Do not use onion, garlic, chives, leeks, xylitol, grapes, raisins, chocolate, macadamia nuts or added seasoning. Verify the final portion with your veterinarian before feeding. If accidental ingestion is suspected, contact a veterinarian or animal poison-control service.