

GAZPACHO SOUP

Yield: 4 Servings | Serving Size: 1 cup

Cost/serving: \$0.96

Ingredients:

3 cups chopped tomatoes (about 1 pound)

1/2 cup chopped onion

1/2 cup chopped bell pepper

1 garlic clove, minced

1 finely chopped and peeled cucumber

1 1/2 cups tomato juice (or V-8)

1 Tablespoon red wine vinegar

1 teaspoon Worcestershire sauce

1 teaspoon vegetable oil

4 teaspoons fresh parsley or 1 Tablespoon dry parsley Salt and pepper to taste

Directions:

- 1) Combine first five ingredients in a blender and pulse until chopped.
- 2) Combine this mixture with the remaining ingredients and stir well.

Cover and refrigerate 3 hours or until chilled.

Nutrition Facts

4 servings per container

Serving size 1 cup (228g)

Amount per serving

40

Calories	40
% Daily Valu	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 9g	3%
Dietary Fiber 3g	11%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 34mg	2%
Iron 1mg	6%
Potassium 440mg	10%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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