No-Cook Tomato Sauce

Liz Schenk www.Relish.com

Servings: 6

6 large fresh tomatoes 2 cloves garlic, chopped 3 tablespoons extra-virgin olive oil 1/3 cup fresh basil, chopped 1/4 teaspoon coarse salt freshly ground black pepper

Preparation Time: 10 minutes Cook Time: 5 minutes

Chop the tomatoes. Plae in a bowl.

Add the garlic, olive oil, basil, salt and pepper. Toss gently.

Cover with plastic wrap and let stand at room temperatue for two to four hours.

Per Serving (excluding unknown items): 88 Calories; 7g Fat (68.9% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; Omg Cholesterol; 90mg Sodium. Exchanges: 1 Vegetable; 1 1/2 Fat.

Sauces and Condiments

Der Conving Nutritional Analysis

Calories (kcal):	88	Vitamin B6 (mg):	.1mg
% Calories from Fat:	68.9%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	26.2%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	20mcg
Saturated Fat (g):	1g	Niacin (mg):	1mg
		Caffeine (mg):	0mg
Monounsaturated Fat (g):	5g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	1g	% Pofuso	0 በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	90mg	Vegetable:	1
Potassium (mg):	288mg	Fruit:	0

Calcium (mg):	12mg	Non-Fat Milk:	0
lron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrate	s: 0
Vitamin C (mg):	24mg		
Vitamin A (i.u.):	856IU		
Vitamin A (r.e.):	85 1/2RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 88	Calories from Fat: 60
	% Daily Values*
Total Fat 7g	11%
Saturated Fat 1g	5%
Cholesterol Omg	0%
Sodium 90mg	4%
Total Carbohydrates 6g	2%
Dietary Fiber 1g Protein 1g	6%
Vitamin A	17%
Vitamin C	40%
Calcium	1%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.