

Roasted Red pepper Gazpacho with Pepperoni Cheese Toasts

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Servings: 4

1 jar (12 ounce) roasted red sweet peppers, drained
2 cans (14-1/2 ounce ea) no-salt-added diced tomatoes
1 1/2 cups reduced-sodium chicken broth
2 tablespoons olive oil
1 tablespoon snipped fresh tarragon
1 teaspoon celery seed
1 teaspoon bottled minced garlic
1/2 teaspoon sugar
salt and pepper (to taste)
8 slices bread
1/4 cup light mayonnaise
24 thin slices pepperoni sausage
4 slices (1 ounce ea) Monterey Jack cheese
1/2 cup coarsely chopped cucumber

In a food processor, combine the peppers, tomatoes, broth, olive oil, tarragon, celery seed, garlic and sugar. Cover and process, half at a time if necessary, to the desired consistency. Season to taste with salt and pepper. Set aside.

For Pepperoni Cheese Toasts: Brush one side of each bread slice with mayonnaise. Layer pepperoni and cheese on the unbrushed sides of four slices. Top with the remaining bread slices, mayonnaise sides up.

On a large griddle or skillet, toast the sandwiches over medium heat until the cheese is melted and the bread is golden, turning once, about 3 to 5 minutes.

Divide the soup among the bowls. Top with cucumber. Serve with the Pepperoni Cheese Toasts.

Start to Finish Time: 30 minutes

Per Serving (excluding unknown items): 8140 Calories; 708g Fat (79.2% calories from fat); 348g Protein; 72g Carbohydrate; 1g Dietary Fiber; 1296mg Cholesterol; 31673mg Sodium. Exchanges: 1 1/2 Grain(Starch); 49 Lean Meat; 0 Vegetable; 112 1/2 Fat; 0 Other Carbohydrates.

Soups, Chili and Stews

Per Serving Nutritional Analysis

Calories (kcal):	8140	Vitamin B6 (mg):	3.8mg
% Calories from Fat:	79.2%	Vitamin B12 (mcg):	38.7mcg

% Calories from Carbohydrates: 3.6%
 % Calories from Protein: 17.3%
 Total Fat (g): 708g
 Saturated Fat (g): 266g
 Monounsaturated Fat (g): 334g
 Polyunsaturated Fat (g): 69g
 Cholesterol (mg): 1296mg
 Carbohydrate (g): 72g
 Dietary Fiber (g): 1g
 Protein (g): 348g
 Sodium (mg): 31673mg
 Potassium (mg): 5391mg
 Calcium (mg): 1060mg
 Iron (mg): 24mg
 Zinc (mg): 41mg
 Vitamin C (mg): trace
 Vitamin A (i.u.): 1074IU
 Vitamin A (r.e.): 322RE

Thiamin B1 (mg): 5.0mg
 Riboflavin B2 (mg): 4.3mg
 Folic Acid (mcg): 98mcg
 Niacin (mg): 77mg
 Caffeine (mg): 0mg
 Alcohol (kcal): 0
 % Daily Value

Food Exchanges

Grain (Starch): 1 1/2
 Lean Meat: 49
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 112 1/2
 Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 8140 Calories from Fat: 6443

% Daily Values*

Total Fat 708g 1089%
 Saturated Fat 266g 1331%
Cholesterol 1296mg 432%
Sodium 31673mg 1320%
Total Carbohydrates 72g 24%
 Dietary Fiber 1g 5%
Protein 348g

Vitamin A 21%
Vitamin C 1%
Calcium 106%
Iron 131%

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