Smoky Gazpacho Chilled Soup

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Yield: 8 cups

1/2 red onion, chopped

3 cups tomato juice

1 large red bell pepper, chopped

1 cup roasted red peppers, chopped

4 sprigs parsley

1 clove garlic

1/4 teaspoon smoked paprika

1 1/2 tablespoons white wine vinegar

3 plum tomatoes

large pinch Kosher salt chopped smoked almonds (for

garnish)

diced Spanish (dried) chorizo (for garnish)

Soak the chopped red onion in cold water for 5 minutes. Drain.

In a blender, combine the onion, tomato juice, bell pepper, roasted red pepper, parsley, garlic, paprika, vinegar and tomatoes. Add a large pinch of Kosher salt.

Puree' until very smooth, 1 to 2 minutes.

Refrigerate until chilled, at least one hour.

Ladle into bowls. Top with almonds and chorizo for garnish.

This soup can be made two days ahead and stored in the refrigerator.

Per Serving (excluding unknown items): 347 Calories; 3g Fat (7.5% calories from fat); 17g Protein; 78g Carbohydrate; 25g Dietary Fiber; 0mg Cholesterol; 2801mg Sodium. Exchanges: 13 1/2 Vegetable; 0 Other Carbohydrates.

Soups, Chili and Stews

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Cholesterol (mg): Carbohydrate (q):	1g 0mg 78g	Food Exchanges	በ በ%
Monounsaturated Fat (g): Polyunsaturated Fat (g):	1g 1g	Alcohol (kcal):	0
Saturated Fat (g):	trace	Caffeine (mg):	0mg
(0)	•	Niacin (mg):	10mg
Total Fat (q):	3g	Folacin (mcg):	602mcg
% Calories from Protein:	16.7%	Riboflavin B2 (mg):	.5mg
% Calories from Carbohydrates:	75.8%	Thiamin B1 (mg):	.8mg
% Calories from Fat:	7.5%	Vitamin B12 (mcg):	0mcg
Calories (kcal):	347	Vitamin B6 (mg):	1.8mg

Dietary Fiber (g):	25g	Grain (Starch):	0
Protein (g):	17g	Lean Meat:	0
Sodium (mg):	2801mg	Vegetable:	13 1/2
Potassium (mg):	3901mg	Fruit:	0
Calcium (mg):	449mg	Non-Fat Milk:	0
Iron (mg):	21mg	Fat:	0
Zinc (mg):	4mg	Other Carbohydrates:	0
Vitamin C (mg):	911mg		
Vitamin A (i.u.):	30192IU		
Vitamin A (r.e.):	3021 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 347	Calories from Fat: 26			
	% Daily Values*			
Total Fat 3g Saturated Fat trace Cholesterol 0mg Sodium 2801mg Total Carbohydrates 78g Dietary Fiber 25g Protein 17g	5% 2% 0% 117% 26% 100%			
Vitamin A Vitamin C Calcium Iron	604% 1518% 45% 118%			

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