Chilled Avocado Soup II

www.TheAmazingAvocado.com

Servings: 4

2 ripe Hass avocados
1 1/2 cups reduced-fat buttermilk
1 1/2 cups chicken (or vegetable)
broth

1 jalapeno pepper, seeded 1/4 cup fresh cilantro leaves 1 teaspoon ground cumin 1/2 teaspoon salt

hot pepper sauce (optional)

In a food processor or blender, process all of the ingredients until smooth.

Refrigerate until chilled.

Serve in chilled bowls. Add hot pepper sauce, if desired.

Per Serving (excluding unknown items): 3 Calories; trace Fat (32.2% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 268mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.

Soups, Chili and Stews

Dar Carring Mutritional Analysis

Calories (kcal): % Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g):	3 32.2% 51.0% 16.8% trace trace trace	Vitamin B6 (mg): Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg):	trace Omcg trace trace 2mcg trace Omg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0 n n%
Cholesterol (mg): Carbohydrate (g):	0mg trace	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	268mg	Vegetable:	0
Potassium (mg):	22mg	Fruit:	0
Calcium (mg):	7mg	Non-Fat Milk:	0

Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	79IU		
Vitamin A (r.e.):	8RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving	
Calories 3	Calories from Fat: 1
	% Daily Values*
Total Fat trace Saturated Fat trace Cholesterol Omg Sodium 268mg Total Carbohydrates trace Dietary Fiber trace Protein trace	0% 0% 0% 11% 0% 1%
Vitamin A Vitamin C Calcium Iron	2% 3% 1% 2%

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