

Cornell Cooperative Extension Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County 123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

> **Oneonta Outreach** 31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

Blackeyed Pead and Tomatoes Soup

Ingredients:

1 cup water
2 cups chicken broth, low sodium
¹/₂ cup chopped onion
¹/₂ teaspoon basil
2 cups canned tomatoes (with juice)
2 (14¹/₂-ounce) cans black eye peas, drained and rinsed

Makes 6 servings - 0% calories from fat

Nutrition Fa	ICIS
Serving Size 1 cup	
Servings Per Container 6	
Amount Per Serving	
Calories 130 Calories fro	om Fat
% D	aily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 800mg	33%
Total Carbohydrate 25g	8%
Dietary Fiber 5g	20%
Sugars 3g	
Protein 7g	
	0.050/
Vitamin A 10% • Vitamin	
Calcium 4% Iron 10%	6
*Percent Daily Values are based on a 2, diet. Your daily values may be higher or depending on your calorie needs: Calories: 2.000	
Total Fat Less than 65g	80g
Saturated Fat Less than 20g Cholesterol Less than 300mg	25g
Cholesterol Less than 300mg Sodium Less than 2,400mg	300mg 2.400m
Total Carbohydrate 300g	375g
Dietary Fiber 25g	30g

Instructions:

In a medium saucepan add water, bouillon cubes, onion and basil. Bring to a boil, reduce heat to a simmer and cook until bullion is dissolved and onion is tender.
Add tomatoes and peas blending well bring to a boil then reduce to a simmer and cook for 15 minutes.

Note: • Serve with rice.



Revised July 2021

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.